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ABSTRACT

Several intermediate performance objectives and corresponding criterion measures are listed for each of eight terminal objectives for a food production and services course, which is designed to provide students with an opportunity to express and practice a broad range of food production and service occupations. Major concepts covered include characteristics, knowledge, attitudes, and skills necessary for employment in a variety of food service occupations; types of food service institutions and related areas that provide opportunities for employment; job descriptions and task analyses; personal appearance and health requirements; sanitation and safety procedures; use and care of equipment; work schedules; interpretation of recipes; principles of nutrition; meal planning; principles of food preparation; cost and portion control; and storage of food and supplies. Laboratory experiences are designed to include specialized activities in basic quantity food preparation techniques and use of various types of meal service. The titles of the eight terminal objectives are Employability Skills; Selection, Operation, Cleaning, and Maintenance of Equipment; Sanitation and Safety; Basic Food Preparation; Baked Products; Miscellaneous Desserts; Quantity Food Preparation Food Service; and Supervision and Management. Appendixes include an outline for a course in public health and sanitation for food handling, hints for food service teachers, recipes, and a bibliography. (HD)

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FOOD PRODUCTION AND SERVICES

PERFORMANCE OBJECTIVES

CRITERION MEASURES

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DUVAL COUNTY SCHOOL BOARD

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P R E F A C E

The material within this guide is a representation of an effort to construct a course of study in Food Production and Services using the techniques of SAFE. The objectives and learning experiences are based on the Food Management, Production and Services State Resource Guide, 1975, as provided by Home Economics Section, Florida State Department of Education. Included in the compilation of materials for this guide is a result of recommendations and information supplied by the Duval County Home Economics Food Services Advisory Board and a survey of the food service industry in this community. This guide is also correlated with a Compentency-Based Articulation Project in Home Economics - Food Services presently being developed by the Director and Staff of Florida Junior College, Fred Kent Campus, Jacksonville, Florida with the assistance of the Food Production and Services instructors of Duval County Public Schools.

We predict that the success of the objectives and criterion measures will represent minimum acceptable compliance based on the best judgement of the writers. There has been no field testing of the evaluation instruments. The criterion measures are considered to be reasonable examples of a way to measure success of the objectives stated. It is our expectation that Food Production and Services teachers of Duval County will participate and/or cooperate in the use of these materials.

D E F I N I T I O N S

1. Terminal Performance Objective - this objective refers to behavior, knowledge or skill that a student should demonstrate at the end of a particular unit or section. It is written in broad terms.

2. Intermediate Performance Objective - this objective refers to behavior, knowledge or skill that a student should demonstrate along the way toward mastery of the terminal performance objective. It is written in specific terms.

3. Criterion Measure - this is criterion - referenced test items which evaluate whether the student has met the objectives.

FOOD PRODUCTION AND SERVICES

CURRICULUM OBJECTIVE

Design, develop and implement a student-centered curriculum for the students of Duval County in Home Economics - Food Production and Services; making provisions for the individual differences and establishing specific defined objectives as they relate to Food Service Occupations.

CRITERION OF SUCCESS

The students success in meeting the Curriculum Objective will be evidenced by a demonstration of proficiency for entry level skills, with not less than 70% of the students successfully achieving not less than 70% proficiency on a criterion referenced test (included within this course of study).

COURSE DESCRIPTION

This course is designed to provide students with an opportunity to express and practice a broad range of Food Production and Service Occupations. Major concepts includes characteristics, knowledge, attitudes and skills necessary for employment in a variety of food service occupations; types of food service institutions and related areas that provide opportunities for employment; job descriptions and task analysis; personal appearance and health requirements; sanitation and safety procedures; use and care of equipment; work schedules; interpretation of recipes; principles of nutrition; meal planning; principles of food preparation; cost and portion control; and storage of food and supplies. Laboratory experiences will include specialized activities in basic quantity food preparation techniques and use of various types of meal service. Concepts of Consumer education and the FHA/HERO Club (Future Homemakers of America/ Home Economics Related Occupations Club) will be included as they relate.

NEEDS ASSESSMENT - FOOD PRODUCTION AND SERVICES

WHAT IS NOW

1. Lack of conformity in teaching of the same course throughout the district.

2. Some students do not recognize the relevance of the course.

3. Students lack clearly defined objectives.

4. Lack of opportunity for students to participate in deciding what is relevant and necessary.

5. Less than 50% of the students enrolled in Home Economics - Food Production and Services are inadequately prepared to enter the world of work with entry level skills.

WHAT SHOULD BE

1. onformity - Curriculum designed to establish uniformity roughout the district.

2. rriculum developed which will provide relevant knowledge d skills to meet requirement for entry - level food ervice occupations.

3. learly defined objectives for the students.

4. Provide opportunity for students input in curriculum planning.

5. Students enrolled in Home Economics - Food Production and Services will receive adequate preparation for employment in food service occupations, and for assuming their roles as consumers and homemakers.

UNIT 1

EMPLOYABILITY SKILLS

COURSE FOOD PRODUCTION AND SERVICES

TERMINAL PERFORMANCE
OBJECTIVE NO. 1.0 EMPLOYABILITY SKILLS

After completion of a unit of instruction on employability skills, the students will demonstrate a knowledge of how to prepare for a job in food service, correctly apply for a job, maintain a job, and seek advancement after employment. 70% of the students will correctly answer at least 7 out of 10 questions on the criterion test.

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
		1.0	See attached test Answers below: 1. √ 1. √ 6. √ 2. √ 7. √ 3. ___ 8. ___ 4. ___ 9. √ 5. √ 10. 2. C,D 1. C,D,E 2. A,C,D 3. C,D 4. B 5. 3. T 1. T 2. F 3. T 4. T 5.
		I-2	10

COURSE FOOD PRODUCTION AND SERVICES

TERMINAL PERFORMANCE OBJECTIVE NO. 1.0 (cont'd)

EMPLOYABILITY SKILLS

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
		1.0	4. ___ 1. ___ 7. √ 2. √ 8. √ 3. ___ 9. ___ 4. √ 10. √ 5. √ 11. √ 6. ___ 12.
			5. C 1. B 9. B 2. B 10. A 3. A 11. A 4. C 12. B 5. B 13. C 6. A 14. A 7. B 15. C 8.
			6. T 1. T 6. T 2. F 7. T 3. T 8. F 4. T 9. F 5. T 10.
			7. C 9. D 8. B 10. C
		I-9	11

FOOD PRODUCTION AND SERVICES

CRITERION TEST 1.0 - EMPLOYABILITY SKILLS

1. Identify by a check (/) mark in the list below the places where people eat away from home.

_____ 1. Cafeteria

_____ 2. Food Purveyors

_____ 3. Restaurants

_____ 4. Produce Markets

_____ 5. Military mess hall

_____ 6. Fast food counter

_____ 7. Hotels

_____ 8. Food processing plant

_____ 9. Canneries

_____10. Clubs

2. Match positions in column A with type of food service establishment in column B. Same positions may be found in more than one establishment.

A	B
_____ 1. Executive chef	A. Bakery
_____ 2. Swing cook	B. Meat Shop
_____ 3. Baker	C. Restaurant
_____ 4. Pastry chef	D. Hotel
_____ 5. Butcher	E. Fast food

3. True - False

_____ 1. The cafeteria of a military establishment is often called a Mess Hall.

_____ 2. [illegible]

_____ 3. [illegible]

___ 4. Many hotels feature banquet facilities.

___ 5. Buffets and smorgasbords mean serve yourself.

4. Place a check (✓) by the following industries which are related to the food service industry.

___ 1. Banks

___ 2. Dairies

___ 3. Bakeries

___ 4. Steam ships

___ 5. Canneries

___ 6. Produce markets

___ 7. Auto plants

___ 8. Food purveyors

___ 9. Service stations

___ 10. Produce markets

___ 11. Food processing plants

___ 12. Air lines

5. Place an A by the jobs which are entry level positions; a B by the jobs which are intermediate level positions and a C by the management positions.

___ 1. Manager

___ 2. Butcher

___ 3. Salad maker

___ 4. Waiter

___ 5. Baker

___ 6. Dietitian

___ 7. Beverage worker

___ 8. Chain executive

___ 9. Chef

___ 10. Cook

___ 11. Bus person

___ 12. Menu maker

___ 13. Pastry Chef

___ 14. Kitchen helper

___ 15. Food checker

6. True - False

___ 1. Food service employees require good physical health and hygiene.

___ 2. Eating habits affect work production.

___ 3. Careful attention to health, make-up, posture, and clothing are part of grooming.

____ 4. It is not the responsibility of the employee to get along with others.

____ 5. A sincere manner is not necessary for job success.

____ 6. Integrity is necessary for job success.

____ 7. Flexibility means not to conform.

____ 8. Employers expect loyalty from employees.

____ 9. The higher the pay, the greater the responsibility.

____10. Employees expect loyalty from employers.

7. Multiple Choice - Select the letter corresponding to the correct answer in the blank.

What is the total weight of the following recipe?

POUND CAKE

5 pounds flour
6 pounds sugar
2½ pounds milk
3½ pounds eggs
3 ounces salt
1 ounce vanilla
1 ounce lemon
¼ ounce ground mace

A. 14 pounds 2 ounces

B. 18 pounds 5¼ ounces

C. 17 pounds 5¼ ounces

D. 16 pounds 1¼ ounces

8. How many ounces are there in 10 pounds?

A. 146

B. 160

C. 155

D. 168

9. How many 6 ounce portions of chicken ala king can be served from the following recipe?

Chicken ala King

4 pounds diced cooked chicken
8 ounces butter
8 ounces chopped green peppers
7 ounces pimentos
3 pounds evaporated milk
5 ounces chopped egg
8 ounces cooking sherry
Salt and pepper to taste

A. 23

B. 22

C. 28

D. 24

10. The following are methods of communication. Select the one most frequently used.

A. Groans

B. Signs

C. Talking

D. Writing

COURSE FOOD PRODUCTION AND SERVICES

TERMINAL PERFORMANCE OBJECTIVE NO. 1.0 (cont'd.) EMPLOYABILITY SKILLS

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
1.1	ORIENTATION TO FOOD SERVICES AND THE WORLD OF WORK After completion of a unit on orientation to the food service industry, the student will recognize the scope of the industry, identify job opportunities, with required training and demonstrate employability skills necessary to acquire, maintain, and seek advancement in the industry. The criterion measure for success will be to answer correctly at least 3 out of 5 questions.	1.1	See attached test Answers below: 1. B 2. B 3. D 4. E 5. D

FOOD PRODUCTION AND SERVICES

CRITERION TEST 1.1 - EMPLOYABILITY SKILLS

(ORIENTATION TO FOOD SERVICES AND THE WORLD OF WORK)

Place the correct letter in the space provided for each question.

____ 1. The Food Service Industry is the

a. 10th largest in the nation.
b. 3rd largest in the nation.
c. 2nd largest in the nation.

____ 2. The Food Service Industry personnel turn over is

a. very little.
b. excessively high.
c. moderate.

____ 3. Sources of information on food service employment are

a. Guidance Counselors.
b. Employment Agencies.
c. Friends.
d. all of the above.
e. none of the above.

____ 4. Which of the following are necessary for maintaining a job in food service?

a. Good physical health
b. Good grooming
c. Initiative
d. None of the above
e. All of the above

____ 5. Places to seek financial aid for advancement are

a. Chefs Associations
b. Food Producers
c. Colleges and Universities
d. All of the above
e. None of the above

COURSE FOOD PRODUCTION AND SERVICES

TERMINAL PERFORMANCE OBJECTIVE NO. 1.0 (cont'd.) EMPLOYABILITY SKILLS

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
1.2	PERSONAL HEALTH AND HYGIENE GROOMING AND DRESS The student will practice optimal habits of personal health, hygiene, grooming, and dress necessary for job success. The criterion of success will be that the students will score "satisfactory" on 10 out of 13 items listed on the personal score card as judged by both student and instructor.	1.2	See personal check list

FOOD PRODUCTION AND SERVICES

CRITERION TEST 1.2 - EMPLOYABILITY SKILLS

(PERSONAL HEALTH AND HYGIENE: GROOMING AND DRESS)

PERSONAL CHECK LIST

	Student		Instructor		
1. Physical Condition	Satisfactory	Unsatisfactory	Satisfactory	Unsatisfactory	Comments
(A) Eats properly					
(B) Had a physical examination					
(C) Have any physical handicaps					
(D) Visits Dentist					
(E) Had a visual examination					
2. Appearance					
(A) Appropriate hair-cut					
(B) Clean shaven					
(C) Nails cleaned and trimmed					
(D) Clean teeth					
(E) No offensive body odor					
3. Habits					
(A) Keeps clothing clean					
(B) Stays at home when sick					
(C) Wears proper clothing for job					

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COURSE FOOD PRODUCTION AND SERVICES

TERMINAL PERFORMANCE OBJECTIVE NO. 1.0 (cont'd.) EMPLOYABILITY SKILLS

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
1.3	WORK HABITS The student will practice work habits and attitudes necessary for maximum job success. The criterion of success will be that the student will correctly complete at least 7 out of 10 items on the criterion referenced test.	1.3	See attached test Answers below: 1. D 2. A 3. J 4. F 5. B 6. I 7. C 8. E 9. G 10. H

FOOD PRODUCTION AND SERVICES

CRITERION TEST 1.3 - EMPLOYABILITY SKILLS

(WORK HABITS)

Match the words in column A with the definitions in column B.

____	1. Attitude	A.	On the job everyday without fail.
____	2. Dependable	B.	Willing to take instruction and criticism.
____	3. Health	C.	To stay with a job.
____	4. Initiative	D.	Getting along with others.
____	5. Cooperative	E.	The key to good health.
____	6. Artistic ability	F.	Doing a task without being told.
____	7. Stick - to - it - ism	G.	Willing to work hard.
____	8. Cleanliness	H.	Shows a real concern for the business.
____	9. Willingness to work	I.	A desirable trait but not necessarily needed.
____	10. Interest	J.	Necessary because of the long hours you put in and, in some cases, heavy lifting.

COURSE FOOD PRODUCTION AND SERVICES

TERMINAL PERFORMANCE OBJECTIVE NO. 1.0 (cont'd.) EMPLOYABILITY SKILLS

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
1.4	COMMUNICATIONS After instruction, the student will demonstrate communication skills needed in food service jobs by completing correctly at least 14 out of 20 criterion referenced items.	1.4	See Communications Check List

FOOD PRODUCTION AND SERVICES

CRITERION TEST 1.4 - EMPLOYABILITY SKILLS

(COMMUNICATIONS)

COMMUNICATIONS CHECK LIST

DIRECTIONS: After each item, place a check mark in the appropriate column.

		YES	NO
1.	Do you start the day with a smile?	( )	( )
2.	Do you speak in a pleasant manner and moderate tone?	( )	( )
3.	Do you use reasonablely good English?	( )	( )
4.	Are you cooperative?	( )	( )
5.	Do you prefer doing things you own way?	( )	( )
6.	Would a personality conflict prevent you from working with others?	( )	( )
7.	Do you observe rules and policies?	( )	( )
8.	Are you willing to do another job not ordinarily assigned to you?	( )	( )
9.	Do you meet time schedules?	( )	( )
10.	Do you stay in your assigned work area?	( )	( )
11.	Do directions have to be repeated?	( )	( )
12.	Do you display a good disposition?	( )	( )
13.	Are you courteous to co-workers and employer?	( )	( )
14.	Are you accurate?	( )	( )
15.	Do you respect the opinions of your co-worker?	( )	( )
16.	Are you dependable?	( )	( )
17.	Do you have initiative?	( )	( )
18.	Do you remain friendly after criticism?	( )	( )
19.	Do you display a pleasant disposition?	( )	( )
20.	Do you control your temper?	( )	( )

COURSE FOOD PRODUCTION AND SERVICES

TERMINAL PERFORMANCE OBJECTIVE NO. 1.0 (cont'd.) EMPLOYABILITY SKILLS

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
1.5	MATHEMATICAL SKILLS, RELATED After instruction, the student will demonstrate basic mathematical skills needed by food service employees by correctly completing at least 8 out of 12 test items.	1.5	See attached test Answers below: ½ quart 2½ ounces 2½ ounces 3/4 ounces 1/3 quart 2 ounces or 1½ ounces 3/4 pound 1½ pounds 2½ pounds 2 ounces ½ quart

FOOD PRODUCTION AND SERVICES

CRITERION TEST 1.5

EMPLOYABILITY SKILLS

MATHEMATICAL SKILLS, RELATED

DIRECTIONS: Convert the following recipe to ½ the original amount.

BUTTER DISCUITS

Conversion

_____ 1 quart milk

_____ 5 ounces sugar (granulated)

_____ 5 ounces shortening (solid)

_____ 1½ ounces salt

_____ 1/4 quart eggs

_____ 4 ounces compressed yeast or 3 ounces dry yeast

_____ 1½ pounds cake flour

_____ 2½ pounds bread flour

NOTE: If bread and cake flour are not available, use

_____ 5 pounds of all purpose flour. If whole milk is not avail-

_____ able, use 4 ounces of milk powder and

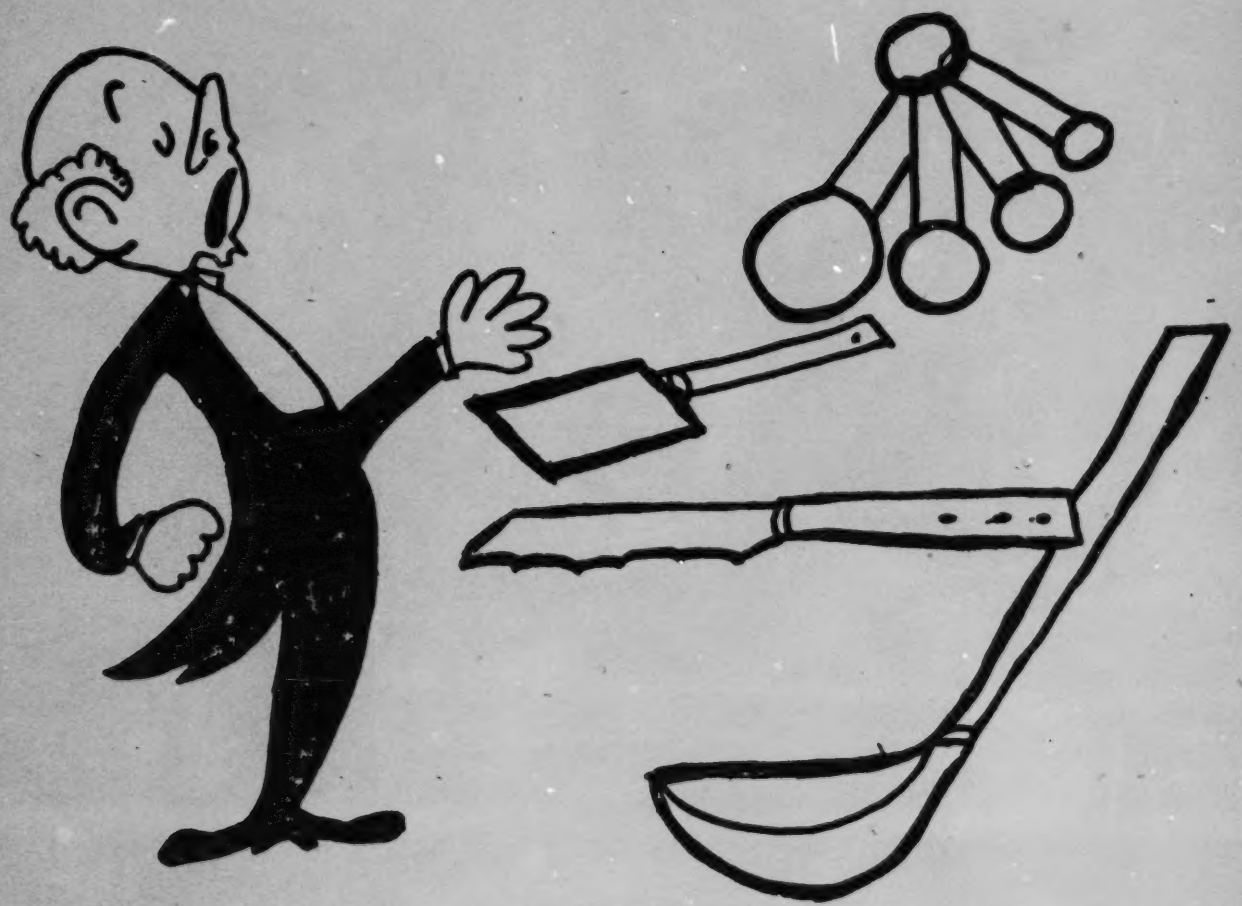
_____ 1 quart water.

U N I T 2

SELECTION, OPERATION, CLEANING

AND

MAINTENANCE OF EQUIPMENT



COURSE FOOD PRODUCTION AND SERVICES

TERMINAL PERFORMANCE OBJECTIVE NO. 2.0

SELECTION, OPERATION, CLEANING AND MAINTENANCE OF EQUIPMENT

After completion of a unit on equipment, the students will demonstrate skills in the selection, operation, cleaning and maintenance of tools and equipment in food service facilities. Success will be evidenced by at least correctly answering 16 out of 23 questions on the criterion test.

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
		2.0	See attached test Answers below: Part I: 1. T 2. T 3. T 4. T 5. F 6. F 7. T 8. T 9. T 10. T Part II: 1. B 2. C 3. C Part III: 1. B 2. F 3. J 4. A 5. I 6. C 7. H 8. D 9. E 10. G

FOOD PRODUCTION AND SERVICES

CRITERION TEST 2.0

SELECTION, OPERATION, CLEANING AND MAINTENANCE OF EQUIPMENT

PART I: TRUE - FALSE

____ 1. There are specific tools for each job.

____ 2. Wooden spoons may be used for creaming or stirring sauces.

____ 3. A slotted spoon can be used for lifting food out of liquid.

____ 4. A pastry blender is used for cutting in shortening.

____ 5. Cake pans can also be used for baking cookies.

____ 6. Never use brushes on vegetables.

____ 7. There are liquid and dry measuring cups.

____ 8. A wire whisk is used for beating air into egg whites.

____ 9. Selecting the right kind of equipment for a specific job can save work and extra steps.

____10. A knowledge of the estimated cost of equipment will make the worker aware of the importance of care and maintenance.

PART II: MULTIPLE CHOICE - Select the correct answer and place the letter in the corresponding blank.

____ 1. When creaming sugar and shortening, which of the following would be used?

A. tablespoon
B. wooden spoon
C. slotted spoon

____ 2. From the following list, select the one which would not require cleaning with an abrasive pad.

A. roasting pan
B. iron skillet
C. measuring cups
D. stock pot

___ 3. When cleaning a refrigerator, which of the following would be used as a deodorizer?
A. corn starch
B. salt
C. soda
D. flour

___ 4. From the following list, select the item not considered to be small equipment.
A. iron skillet
B. vertical cutter
C. cleaver
D. dough cutter

___ 5. When removing meat from bone, which of the following knives would be used?
A. paring
B. french
C. bread
D. boning

PART III: MATCHING - Match the tool in Column A with the job it performs in Column B. Place the correct letter in the space provided.

___ 1. clever
___ 2. box grater
___ 3. butcher's steel
___ 4. spatula
___ 5. food tongs
___ 6. paring knife
___ 7. hand meat tenderizer
___ 8. sauce pot
___ 9. double boiler
___10. china cap

A. used for mixing, spreading and sometimes scraping.
B. used to chop medium bones and heavy cartilage.
C. used to remove eyes and blemishes from fruits and vegetables.
D. used for cooking on top of range when stirring or whipping is necessary.
E. used for foods cooked at temperatures below boiling point.
F. used to rub or wear food into small particles.
G. used to strain gravies, soups, sauces, and other liquids or semi-fluids.
H. used to pound and break the muscle fiber of tough cuts of meat.
I. used to pick up and serve foods.
J. used to remove burrs to keep knives sharp.

COURSE FOOD PRODUCTION AND SERVICES

TERMINAL PERFORMANCE OBJECTIVE NO. 2.0 (cont'd.)

SELECTION, OPERATION, CLEANING AND MAINTENANCE OF EQUIPMENT

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
	SELECTION OF EQUIPMENT		
2.1	After instruction, the student will demonstrate knowledge of selecting the proper tools or equipment needed to carry out a specific food service assignment, as evidenced by accurately completing at least 12 out of 18 criterion referenced items.	2.1	See attached test Answers below: 1. 7.✓ 13. 2.✓ 8.✓ 14.✓ 3.✓ 9. 15.✓ 4.✓ 10. 16.✓ 5. 11.✓ 17.✓ 6.✓ 12.✓ 18.

FOOD PRODUCTION AND SERVICES

CRITERION TEST 2.1

SELECTION, OPERATION, CLEANING AND MAINTENANCE OF EQUIPMENT

SELECTION OF EQUIPMENT

DIRECTIONS: Place a check (✓) by the following tools and equipment needed to make the recipe below.

BAKING POWDER BISCUITS

2½ pounds of flour
1 pound shortening
3 ounces sugar
1 ounce salt
3 ounces baking powder
1 quart buttermilk

Step 1: Break up shortening into flour

Step 2: Add sugar, salt, and baking powder

Step 3: Add buttermilk

Step 4: Knead dough 2 minutes

Step 5: Roll out to ¼ inch thickness and cut into desired shapes and sizes.

Step 6: Bake on silicone paper lined sheet pans at 400°F for 10 minutes or until golden brown.

( ) 1. sieve
( ) 2. sheet pan
( ) 3. scales
( ) 4. paddle beater
( ) 5. food chopper
( ) 6. measuring cup
( ) 7. work table
( ) 8. weights
( ) 9. pastry bag
( ) 10. sauce pot
( ) 11. mixing bowl
( ) 12. pastry blender
( ) 13. dough hook
( ) 14. mixing machine
( ) 15. oven
( ) 16. rolling pin
( ) 17. scale scoop
( ) 18. bain marie

COURSE FOOD PRODUCTION AND SERVICES

TERMINAL PERFORMANCE OBJECTIVE NO. 2.0 (cont'd.)

SELECTION, OPERATION, CLEANING AND MAINTENANCE OF EQUIPMENT

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
	OPERATION OF EQUIPMENT		
2.2	After instruction, the student will demonstrate knowledge of how to operate the equipment needed to carry out various food service assignments, as evidenced by accurately completing at least 7 out of 10 criterion referenced items.	2.2	See attached test Answers below: 1. T 2. T 3. T 4. T 5. T 6. T 7. F 8. F 9. T 10. T

FOOD PRODUCTION AND SERVICES

CRITERION TEST 2.2

SELECTION, OPERATION, CLEANING AND MAINTENANCE OF EQUIPMENT

OPERATION OF EQUIPMENT

TRUE - FALSE

___ 1. When turning on a gas oven, open doors first to let gas pockets escape.

___ 2. Set mixer speed to lowest position, before starting.

___ 3. Never use a french knife to chop bones.

___ 4. All food choppers must have blade guards.

___ 5. Never use a wire whip to mix bread dough.

___ 6. Never operate equipment without prior instruction.

___ 7. Equipment does not have to be electrically grounded.

___ 8. A china cap is used for serving.

___ 9. Food tongs may be used for frying.

___ 10. Vertical cutters are used for chopping vegetables.

COURSE FOOD PRODUCTION AND SERVICES

TERMINAL PERFORMANCE OBJECTIVE NO. 2.0 (cont'd.)

SELECTION, OPERATION, CLEANING AND MAINTENANCE OF EQUIPMENT

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
	CLEANING OF EQUIPMENT		
2.3	After instruction, the student will demonstrate knowledge of disassembling and cleaning of equipment used to carry out various food service assignments, as evidenced by accurately completing at least 7 out of 10 criterion referenced items.	2.3	See attached test Answers below: 1. T 2. T 3. F 4. F 5. T 6. F 7. T 8. T 9. T 10. T

FOOD PRODUCTION AND SERVICES

SELECTION, OPERATION, CLEANING AND MAINTENANCE OF EQUIPMENT

CRITERION TEST 2.3

CLEANING OF EQUIPMENT

TRUE - FALSE

___ 1. To clean ovens, remove shelves when cooled.

___ 2. Scrub interior of ovens with abrasive pads and warm detergent water.

___ 3. Abrasive pads may be used on self-cleaning ovens.

___ 4. Never remove attachments when cleaning mixers.

___ 5. Pressure cookers should be left with door ajar when not in use.

___ 6. Equipment need not be cleaned daily.

___ 7. Frying small amounts of sliced raw potatoes in the deep fat fryer will help deodorize the cooking fat.

___ 8. Charcoal or soda may be used in a refrigerator as a deodorizer.

___ 9. It is best not to use any water when cleaning a grill.

___10. Kitchen personnel should refrain from abusing equipment.

COURSE: FOOD PRODUCTION AND SERVICES

TERMINAL PERFORMANCE OBJECTIVE NO. 2.0 (cont'd.)

SELECTION, OPERATION, CLEANING AND MAINTENANCE OF EQUIPMENT

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
	MAINTENANCE OF TOOLS AND EQUIPMENT		
2.4	After instructionm the student will demonstrate knowledge of minor maintenance for tools and equipment used in various food service assignments, as evidenced by accurately completing at least 3 out of 5 criterion referenced items.	2.4	See attached test Answers below: 1. T 2. T 3. T 4. F 5. T

FOOD PRODUCTION AND SERVICES

CRITERION TEST 2.4

SELECTION, OPERATION, CLEANING AND MAINTENANCE OF EQUIPMENT

MAINTENANCE OF TOOLS AND EQUIPMENT

TRUE - FALSE

____ 1. Cleaning and care of all types of kitchen tools and equipment results in maximum performance.

____ 2. Tin coated pans must be properly cleaned and greased after each use.

____ 3. Revolving ovens should have oil in gear box.

____ 4. Always soak wooden tools in water before cleaning.

____ 5. Wash pastry brush after each use.

UNIT 3

SANITATION AND SAFETY

COURSE FOOD PRODUCTION AND SERVICES

TERMINAL PERFORMANCE OBJECTIVE NO. 3.0

SANITATION AND SAFETY

After completion of a unit on sanitation and safety, the students will demonstrate knowledge of accident prevention, housekeeping and cleaning, safe food handling, and food borne illnessess. The criterion of success will be that at least 70% of the students will correctly answer 21 out of 30 questions.

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
		3.0	See attached test

Answers below:

PART I	PART II	PART III
1. B	1. B	1. F
2. E	2. C	2. F
3. G	3. C	3. T
4. A	4. B	4. T
5. I	5. C	5. T
6. F	6. A	6. T
7. C	7. A	7. F
8. H	8. A	8. T
9. J	9. C	9. T
10. D	10. B	10. T

FOOD PRODUCTION AND SERVICES

CRITERION TEST 3.0

SANITATION AND SAFETY

PART I

DIRECTIONS: Match the words in Column A with the definitions in Column B

Column A	Column B
___ 1. 40 F to 140 F	A. Process by which bacteria eat
___ 2. Botulism	B. Danger zone for food spoilage
___ 3. Solanine	C. Cultivated bacteria used in the making
___ 4. Osmosis	D. May cause sickness and death
___ 5. Soda	E. Food toxin
___ 6. Flies	F. Carrier of germs
___ 7. Cheese	G. A poisonous substance which may be found in potatoes
___ 8. Trichinosis	H. Likely to be transmitted by pork
___ 9. Accidents	I. Used to extinguish flames
___10. Bacteria	J. Are caused - they just don't happen

PART II

DIRECTIONS: Multiple Choice - select the correct answer and place the letter in corresponding blank.

___ 1. The floors, walls, and ceilings of a food service establishment should be;
A. rough to prevent slipping
B. smooth and washable
C. rough in walking sections

___ 2. Which of the following chemicals could be used as a sanitizer:
A. chlorine
B. floride
C. bromide

CRITERION TEST 3.0

SANITATION AND SAFETY

3. Which of the following live animals would be permitted in a restaurant;
   A. cats with clientele
   B. watch dogs
   C. dogs being used by the blind

4. Accessible food attracts which of the following:
   A. fleas
   B. rodents and insects
   C. mosquitoes

5. From the following list of equipment, select the piece that would not be cleaned daily:
   A. grill
   B. mixer
   C. oven

6. The best protection against dermatitis is:
   A. keep hands clean and dry
   B. use detergents often
   C. keep hands moist

7. From the following laws of sanitation and regulations that govern food service establishments which one does not apply:
   A. designed to promote and protect health.
   B. based upon knowledge of micro-organisms
   C. promotes growth of disease and bacteria

8. O.S.H.A. is the abbreviation for:
   A. Occupational Safety and Health Act
   B. Occupational Sanitation Home Act
   C. Occupational Safety and Health Associations

9. The purpose of O.S.H.A. is to:
   A. guarantee decent salary
   B. promote employee and employer relationships
   C. assure every working person a safe and healthful place to work

10. Food readily supports the growth of bacteria if:
   A. left in the refrigerator
   B. not refrigerated properly
   C. frozen for a long time

FOOD PRODUCTION AND SERVICES

CRITERION TEST 3.0

SANITATION AND SAFETY

TRUE - FALSE

___ 1. Sugar is an excellent product to extinguish a fire.

___ 2. Sharp knives cause the most serious cuts.

___ 3. Sanitation helps to prevent disease.

___ 4. The best product to use as a final rinse for floors is clear water.

___ 5. Flat ware should be stored in a metal container.

___ 6. The greatest cause of food poisoning is improper temperature.

___ 7. Hair nets are worn to make waitresses more attractive.

___ 8. The O.S.H.A. act became law in 1970.

___ 9. All food service workers are required to successfully complete a food handlers course.

___ 10. The city health department makes periodic inspections of all food service establishments.

COURSE FOOD PRODUCTION AND SERVICE

TERMINAL PERFORMANCE OBJECTIVE NO. 3.0 (cont'd.) SANITATION AND SAFETY

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
	ACCIDENT PREVENTION		
3.1	After instruction, the student will demonstrate safety procedures designed to prevent personal injury and property damage in food service facilities, as evidenced by accurately completing at least 7 out of 10 criterion referenced items.	3.1	See attached test Answers below: 1. A 2. D 3. D 4. A 5. A 6. C 7. C 8. D 9. D 10. D

FOOD PRODUCTION AND SERVICES

CRITERION TEST 3.1

SANITATION AND SAFETY

ACCIDENT PREVENTION

DIRECTIONS: Multiple Choice - From the following questions, select the correct letter and place in the corresponding blank.

____ 1. A non-skid surface can be obtained on linileum by applying wax in:
A. one thin coat, well buffed in.
B. two thin coats
C. several thin coats applied at one day intervals
D. two thick coats followed by washing it with soapy water

____ 2. If food catches fire in the kitchen, the flame can be extinguished by sprinkling with:
A. sugar
B. water
C. salt
D. soda

____ 3. The greatest number of injuries involved in handling materials is from:
A. falls
B. fatigue
C. slipping
D. lifting

____ 4. When an object is lifted, the greatest amount of weight should be carried by the:
A. leg muscles
B. back muscles
C. abdominal muscles
D. chest muscles

____ 5. Burns occur most frequently when:
A. hot pans are being handled
B. while mopping floors
C. when storing dishes
D. when cleaning the refrigerator

FOOD PRODUCTION AND SERVICES

CRITERION TEST 3.1

SANITATION AND SAFETY

ACCIDENT PREVENTION

___ 6. Workers are most often cut with knives that are:
A. sharp
B. long
C. dull
D. short

___ 7. When water or grease is spilled on the floor, the worker should:
A. walk around it
B. report it to the manager
C. wipe it up immediately
D. put saw dust on over it

___ 8. Food to be cooked in a deep fat fryer should be:
A. dices
B. wet with water
C. salted
D. practically dry

___ 9. To prevent accidents with knives:
A. never catch a falling knife
B. keep each knife sharp
C. keep knives in rack when not in use
D. all of the above

___10. Which of the following safe practices should be observed:
A. became familar with all equipment
B. use dry pads or towels when handling hot utensils
C. keep work tables uncluttered
D. all of the above
E. none of the above

COURSE FOOD PRODUCTION AND SERVICES

TERMINAL PERFORMANCE OBJECTIVE NO. 3.0 (cont'd.) SANITATION AND SAFETY

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
	HOUSEKEEPING AND CLEANING		
3.2	After instruction, the student will demonstrate the ability to use correct procedures, products, and equipment necessary to maintain quality standards of housekeeping and cleaning in the food service industry, as evidenced by accurately completing at least 7 out of 10 criterion-referenced items.	3.2	See attached test Answers below: 1. F 2. T 3. T 4. T 5. F 6. T 7. T 8. T 9. F 10. F

FOOD PRODUCTION AND SERVICES

CRITERION TEST 3.2

SANITATION AND SAFETY

HOUSEKEEPING AND CLEANING

TRUE - FALSE

___ 1. Place dirty knives in the sink immediately to be washed.

___ 2. Knowledge of what not to do is as important as what to do.

___ 3. When cleaning floor drains, lift the floor cover and scrub interior with hot soapy water and a brush.

___ 4. In cleaning equipment and supplies, always use hot soapy water.

___ 5. Floor drains should be kept free of water.

___ 6. The final rinse for a floor should be clear hot, water using a clean mop.

___ 7. Mop buckets, correct detergent, mops, brooms, and squeegees are all a necessary part of correct floor maintenance.

___ 8. Good housekeeping is the best weapon against transmission of disease.

___ 9. Regardless of the washing process used, it is important to pre-rinse and towel dry glasses before use.

___10. Containers for silverware should be made of glass for sanitation.

COURSE FOOD PRODUCTION AND SERVICES

TERMINAL PERFORMANCE OBJECTIVE NO. 3.0 (cont'd.) SANITATION AND SAFETY

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
	SAFE FOOD HANDLING		
3.3	After instruction, the student will demonstrate the ability to apply safe food handling procedures related to personnel, food supplies, storage and preparation and utensil sanitation, as evidenced by accurately completing at least 8 out of 11 criterion referenced items.	3.3	See attached test Answers below: 1. B 2. B 3. B 4. A 5. B 6. C 7. B 8. C 9. A 10. A 11. C

FOOD PRODUCTION AND SERVICES

CRITERION TEST 3.3

SANITATION AND SAFETY

SAFE FOOD HANDLING

DIRECTIONS: From the following statements select the correct letter and write the corresponding blank.

___ 1. Hair nets or caps are worn to:
A. make workers attractive
B. keep hair from frequent contact with hands and food
C. as part of the uniform for all food personnel

___ 2. When handling glasses:
A. hold by the rims
B. hold by the stem or base
C. hold firmly on outside and inside

___ 3. When placing ice in glasses:
A. use clean hands
B. use tongs
C. dip glass in ice bucket or container

___ 4. One cause of food spoilage is:
A. improper temperature
B. over cooking
C. freezing

___ 5. The correct temperatures for the prevention of food spoilage are:
A. 70 f and 90 f
B. 40 f and 140 f
C. 32 f and 100 f

___ 6. One of the most important sanitary practices for food handlers is:
A. Cleanliness of uniform
B. Cleanliness of environment
C. Cleanliness of hands

___ 7. The minimum temperature of the steam table should be:
A. 60 f
B. 140 f
C. 20 f

FOOD PRODUCTION AND SERVICES

CRITERION TEST 3.3

SANITATION AND SAFETY

SAFE FOOD HANDLING

___ 8. Refrigerated food should be kept at a temperature of:
A. 48 f
B. 60 f
C. 40 f

___ 9. The minimum distance from the floor for food storage is:
A. 6"
B. 8"
C. 10"

___10. The food purchaser should:
A. never buy food in unlabeled cans
B. store food on the floor when delivered
C. buy uninspected food if it is a bargain

___11. The primary responsibility for the enforcement rest with:
A. State Health Department
B. County Sheriff's office
C. Secretary of Labor

COURSE FOOD PRODUCTION AND SERVICES

TERMINAL PERFORMANCE OBJECTIVE NO. 3.0 (cont'd.) SANITATION AND SAFETY

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
	FOOD BORNE ILLNESSES		
3.4	After instruction, the student will demonstrate knowledge of the causes of food borne illnesses, their transmission and methods of prevention, as evidenced by accurately completing at least 11 out of 15 criterion referenced items.	3.4	See attached test Answers below: 1. T 2. T 3. T 4. F 5. F 6. T 7. F 8. T 9. T 10. T 11. T 12. T 13. T 14. F 15. T

FOOD PRODUCTION AND SERVICES

CRITERION TEST 3.4

SANITATION AND SAFETY

FOOD BORNE ILLNESSES

DIRECTIONS: TRUE - FALSE

___ 1. The origins of food poisonings are chemical, plant, animal, and bacteria.

___ 2. Chemical food poisoning may be deliberately caused by carelessness.

___ 3. Food may be poisoned by other foods.

___ 4. All mushrooms are poisonous.

___ 5. Oysters are harvested year round.

___ 6. Favorable conditions for bacteria growth are warmth, moisture, and food.

___ 7. Bacteria eat by the process of deterioration.

___ 8. Some cheeses, alcoholic beverages, and sauerkraut depends on the cultivation of bacteria for their production.

___ 9. The best method of preventing food borne illnesses is cleanliness.

___10. Diseases may be transmitted in a resturant from utensils to persons.

___11. The most common food poisoning today is caused by harmful bacteria in foods.

___12. Botulism is the most prominent type of all bacteria intoxication.

___13. Food handling can be dangerous because food and drink that are not carefully handled and prepared are often a source of disease and death.

___14. Most disease germs grow best at extremely high temperature.

___15. Food stored in a refrigerator should be placed in a shallow container.

COURSE FOOD PRODUCTION AND SERVICES

TERMINAL PERFORMANCE OBJECTIVE NO. 3.0 (cont'd.) SANITATION AND SAFETY

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
	FOOD HANDLERS COURSE, CITY OF JACKSONVILLE, FLORIDA		
3.5	After instruction on Public Health and Sanitation for Food Handling (A comprehensive course for Food Handlers furnished by the Division of Health, City of Jacksonville) the student will demonstrate compentencies by successfully answering 24 out of 30 criterion referenced test items published by the Division of Health, Jacksonville, Florida.	3.5	See attached test Answers below: 1. F 2. T 3. T 4. F 5. T 6. T 7. T 8. F 9. F 10. T 11. T 12. T 13. T 14. T 15. T 16. F 17. T 18. T 19. T 20. T 21. T 22. F 23. 40 F 24. 0 F 25. 140 F 26. 180 F 27. moisture 28. plants 29. 240 F 30. hands

FOOD PRODUCTION AND SERVICES

CRITERION TEST 3.5

SANITATION AND SAFETY

FOOD HANDLERS COURSE, CITY OF JACKSONVILLE, FLORIDA

Numbers 1 - 22 are TRUE and FALSE questions. First read the statement carefully. If you think the statement is TRUE, circle the "T", but if you think the statement is FALSE, circle the "F". Mark only one answer for each question.

Questions numbered 23-30 are recall questions. You must write in the missing word for each blank space.

1. T F Food borne illness is no longer considered a Public Health Problem?

2. T F Cloth towels are not to be used on dishes and silverware after the dishes and silverware have been washed and sanitized.

3. T F It is possible for a person to transmit a communicable disease before he comes down sick, while he is sick and for a period of time after recovery.

4. T F Foods should be separated when stored in the refrigerator. The raw foods should be stored above the cooked and prepared foods.

5. T F Some bacteria that cause food poisoning are often found in infected cuts, boils, pimples and in the nose and throat.

6. T F All bacteria cannot be considered harmful as certain types are used in the processing of foods that we eat.

7. T F To do a good job of dishwashing the dishes must be scraped and pre-rinsed before being washed, rinsed and sanitized.

8. T F The reason that food service workers are asked to wear hair-nets and caps is that these items make them look neater, more attractive and more business like to the customers.

9. T F It is correct to store sugar, flour and other foods on the floor providing the floor is clean and dry.

10. T F The local health code requires thermometers to be installed in all refrigerators where food is stored.

11. T F Ice scoops must be clean and sanitized frequently and stored in order to prevent the possibility of contaminating the ice.

FOOD PRODUCTION AND SERVICES

CRITERION TEST 3.5

SANITATION AND SAFETY

FOOD HANDLERS COURSE, CITY OF JACKSONVILLE, FLORIDA

12. T F The approved ways of thawing frozen foods are: (1) Remove from freezer and put in regrigerator, (2) During the cooking process and (3) Thaw under cold running water.

13. T F Food poisoning outbreaks can be caused by either chemicals, bacteria or by parasites.

14. T F The local health code does not allow smoking in the areas where food is prepared. It also requires food handlers to wash their hands before returning to work from a smoking area.

15. T F It takes the help and cooperation of all persons in a Food Establishment to keep the place in a clean and sanitary condition.

16. T F Since refrigerators are kept at 40 F. It is not necessary to cover foods that are put into the refrigerator.

17. T F There is a law on the books in the State of Florida and the City of Jacksonville that requires food handlers to wash their hands after visiting the toilet.

18. T F The proper storage of garbage inside and outside of the food establishment and a good sanitation program will keep the insect and rodent problem at a minimum.

19. T F Dishes can be sanitized during the dishwashing process by using hot water or by using chemicals such as chlorox or Iodine.

20. T F Ignorance, carelessness and indifference are usually the cause of most outbreaks of foodborne diseases.

21. T F A well trained waitress knows how to handle dirty dishes and silverware. By having the Know How and applying it in her work she will reduce the possibility of transmitting a communicable disease.

22. T F Personal hygiene has no relationship to communicable disease.

FOOD PRODUCTION AND SERVICES

CRITERION TEST 3.5

SANITATION AND SAFETY

FOOD HANDLERS COURSE, CITY OF JACKSONVILLE, FLORIDA

Write in the missing word in each of the following:

23. In order to prevent bacteria from multiplying all refrigerated foods should be stored at a temperature of _____ F.

24. Frozen foods should be stored at a temperature of _____ F or below in order to keep food spoilage bacteria from multiplying.

25. Our local health code requires that hot foods be kept at a temperature of _____ F or hotter.

26. In manual dish-washing operations the water in the sanitizing compartment should be maintained at _____ F or above.

27. In order for bacteria to grow and multiply they must have food, _____ and a favorable temperature.

28. Bacteria are single cell living _____.

29. The temperature of the sanitizing rinse cycle on the mechanical dish-washing machine should be _____ F or above.

30. One of the most important habits that food handlers can develop in order to prevent the spread of disease is the clean _____ habit.

FOOD PRODUCTION AND SERVICES

CRITERION TEST 3.5

SANITATION AND SAFETY

FOOD HANDLERS COURSE, CITY OF JACKSONVILLE, FLORIDA

INFORMATION SHEET

CAUSES OF FOODBORNE ILLNESS

1. Food containing poisons (toxins) produced by harmful bacteria (such as staphlococcus and S. botulinum).

2. Food containing disease producing bacteria (such as salmonella and dysentery organisms).

3. Food containing parasites which can affect man (such as tapeworms and trichina worms in meat).

4. Food which is contaminated with harmful chemicals (such as insecticides, poisons, dissolved toxic metals from improper food containers).

5. Food which is naturally poisonous (such as some seafood, mushrooms and berries).

FOODBORNE ILLNESS CAN BE PREVENTED IF YOU KNOW YOUR JOB AND DO IT PROPERLY

UNIT 4

BASIC FOOD PREPARATION

COURSE FOOD PRODUCTION AND SERVICES

TERMINAL PERFORMANCE OBJECTIVE NO. 4.0 BASIC FOOD PREPARATION

After instruction, the students will demonstrate a knowledge of the skills necessary for Basic Food Preparation. The criterion of success will be evidenced by at least 70% of the students correctly answering 53 out of 75 items on the criterion referenced test.

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
		4.0	See test attached Answers below: I. 1. B 6. H 2. D 7. I 3. A 8. F 4. C 9. J 5. E 10. G II. 1. T 6. T 2. F 7. T 3. T 8. T 4. T 9. F 5. T 10. T III. 1. quart 6. 4 2. pound 7. 1 3. ounce 8. 2 4. tablespoon 9. 6 5. teaspoon 10. 8 IV. 1. garnish 2. baked 3. unmolded 4. leavening 5. volume 6. recipe

COURSE FOOD PRODUCTION AND SERVICES

TERMINAL PERFORMANCE OBJECTIVE NO. 4.0 (cont'd.) BASIC FOOD PREPARATION

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
		4.0	V. 1. T 9. T 2. T 10. F 3. T 11. T 4. T 12. F 5. T 13. F 6. F 14. T 7. T 15. T 8. F VI. 1. B 14. A 2. C 15. C 3. A 16. C 4. C 17. B 5. C 18. C 6. A 19. C 7. B 20. B 8. C 21. C 9. C 22. B 10. C 23. A 11. A 24. B 12. B 25. B 13. B

FOOD PRODUCTION AND SERVICES

CRITERION TEST 4.0

BASIC FOOD PREPARATION

I. Matching - Match the terms in Column A with the definitions in Column B, by placing the correct answer in the corresponding blank.

Column A	Column B
___ 1. ascorbic acid	A. iron, calcium, iodine
___ 2. portion	B. chemical name for vitamin C
___ 3. minerals	C. list of foods served in a restaurant.
___ 4. menu	D. amount of food served each person
___ 5. calorie	E. a unit measure of heat
___ 6. decrease	F. leafy green and yellow vegetables
___ 7. digestion	G. builds blood
___ 8. vitamin A	H. shrinkage
___ 9. iodine	I. body process
___10. iron	J. prevents goiter

II. True - False

___ 1. Milk is a good source of calcium.

___ 2. Seafood contains the vitamin iodine.

___ 3. Water helps regulate body processes.

___ 4. Vitamin C helps prevent colds.

___ 5. The menu in a restaurant is vital to scales.

___ 6. Special menus should be planned around food items in season.

___ 7. Equipment in a restaurant depreciates each year.

___ 8. Amino acids are the building blocks of protein.

____ 9. Fats furnish very little energy.

____10. To gain weight, increase caloric consumption.

III. Compute the following measures and give meaning of abbreviations.

1. Qt. _____

2. # _____

3. Oz. _____

4. T _____

5. tsp _____

6. 2 pints = _____ cups

7. 16 T = _____ cup

8. 32 ounces = _____ pounds

9. 2 Tablespoons = _____ teaspoons

10. 2 pounds flour = _____ cups

IV. Complete the following statements by inserting the correct term to be used in the blank provided.

A. unmolded	D. leavening
B. voulume	E. baked
C. garnish	F. recipe

1. A _____ is a decoration for a food.

2. A cake should be _____ in an oven.

3. Gelatin dishes must be _____ before they are served.

4. Baking powder is a _____ agent.

5. The _____ is the amount a recipe will make.

6. The blue print for preparing food is called the _____.

FOOD PRODUCTION AND SERVICES

CRITERION TEST 4.0

BASIC FOOD PREPARATION

V. True - False

___ 1. Herbs and spices have distinct flavors all their own.

___ 2. Salt is a seasoning.

___ 3. Mace is a spice sometimes used in cake flavoring.

___ 4. Parsley is used as a garnish.

___ 5. Raisins are dried grapes.

___ 6. Oranges are high in vitamin D.

___ 7. Some fruits are popular for use in pies.

___ 8. An apple and raisin salad is often referred to as ambrosia

___ 9. Salads are usually served before the main course of a meal.

___10. Parsley should not be used in the body of a salad.

___11. Fancy party sandwiches are called canapes.

___12. When preparing sandwiches in large quantities, make each one separately so they will be uniform.

___13. A good rule of thumb is to use 2 pounds of bread to 2 pounds of filling.

___14. Consommé is a very thick soup.

___15. A rough garnish may be used to enhance the flavor of soup.

VI. Multiple Choice - From the following statements, select the answer which best completes the sentence and place the letter in the corresponding blank.

___ 1. The chief stimulant in coffee is:
A. steep
B. caffine
C. theobromine

___ 2. Tea must be:
A. boiled
B. cooked
C. steeped

FOOD PRODUCTION AND SERVICES

CRITERION TEST 4.0

BASIC FOOD PREPARATION

___ 3. Cocoa is extracted from:
A. beans
B. trees
C. plants

___ 4. Which of the following is not a cereal?
A. rice
B. barley
C. coffee

___ 5. A legume would be which of the following?
A. turnips
B. asparagus
C. lentils

___ 6. Cheese is a very good:
A. meat substitute
B. vegetable substitute
C. bread substitute

___ 7. Which of the methods is most often used to prepare vegetables?
A. broiling
B. boiling
C. frying

___ 8. Which of the following vegetables should be soaked in water before cooking?
A. rutabagas
B. scallions
C. lentils

___ 9. A disease caused from eating raw pork is:
A. scurvy
B. goiter
C. trichinosis

___10. Meats are highest in which of the following nutrients?
A. fats
B. carbohydrates
C. protein

___11. Pork should be served:
A. well done
B. rare
C. medium well

___12. Salisbury steak consist of mainly:
A. thin sliced beef
B. ground beef
C. filets

___13. The top grade of beef is:
A. USDA good
B. USDA prime
C. USDA choice

___14. Protein foods should be cooked at what temperature?
A. low
B. medium
C. high

___15. From the following parts of the chicken, which would be higher in fat content?
A. breast
B. back
C. leg

___16. The term fricassee when applied to poultry means the same as:
A. sear
B. broil
C. braise

___17. To top USDA grade of poultry is:
A. prime grade
B. grade A
C. choice grade

___18. Fish is high in
A. iron
B. calcium
C. iodine

___19. Shucking refers to which of the following seafoods?
A. lobster and crabs
B. shrimp and fish
C. oysters and clams

___20. The most expensive form of crab meat is:
A. flake meat
B. lump meat
C. combination meat

FOOD PRODUCTION AND SERVICES

CRITERION TEST 4.0

BASIC FOOD PREPARATION

___21. What refers to the freshness of eggs?
A. color
B. size
C. grade

___22. A factor which affects the nutritional value of an egg is:
A. color
B. age
C. size

___23. The top grade of eggs is:
A. grade AA
B. grade A
C. grade B

___24. Cheese was discovered by:
A. scientific methods
B. accident
C. chemical methods

___25. Which of the following cheeses would accompany a spaghetti dish?
A. cheddar
B. parmesan
C. gouda

COURSE FOOD PRODUCTION AND SERVICES

TERMINAL PERFORMANCE OBJECTIVE NO. 4.0 (cont'd.) BASIC FOOD PREPARATION

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
	RULES OF THE GAME		
4.1	After instruction, the student will demonstrate a knowledge of the basic nutrition needed in the food service industry as evidenced by correctly answering at least 35 of the 50 criterion referenced items.	4.1	See test attached Answers below: I. 1. B 6. G 2. E 7. C 3. I 8. J 4. A 9. F 5. D 10. H II. 1. T 6. T 2. T 7. F 3. T 8. T 4. T 9. T 5. T 10. T III. 1. D 6. I 2. F 7. J 3. E 8. B 4. H 9. G 5. A 10. C IV. 1. T 6. F 2. T 7. T 3. T 8. T 4. T 9. T 5. T 10. F V. 1. B 6. G 2. C 7. J 3. A 8. H 4. D 9. I 5. E 10. F

FOOD PRODUCTION AND SERVICES

CRITERION TEST 4.1

BASIC FOOD PREPARATION

RULES OF THE GAME

I. Match words in Column A with definition in Column B:

Column A.	Column B
___ 1. nutritious foods	A. The meals eaten regularly every day
___ 2. body processes	B. Foods that are good for you
___ 3. vitamin A	C. A group of foods which include milk, butter and cheese.
___ 4. diet	D. A unit used to measure the energy value of food.
___ 5. calorie	E. Functions of the body performed automatically.
___ 6. Protein	F. Furnishes heat and energy
___ 7. dairy group	G. Builds, repairs body tissue
___ 8. vitamin C	H. Broken down into starches and sugars
___ 9. fats	I. Keeps the skin healthy
___ 10. carbohydrates	J. Ascorbic acid

II. True - False

___ 1. Calcium is found in milk.

___ 2. Water regulates body temperature.

___ 3. Iron is a mineral.

___ 4. The basic 4 food groups are used to help plan meals.

___ 5. Cheese is a good meat substitute.

___ 6. Macaroni is a cereal.

FOOD PRODUCTION AND SERVICES

CRITERION TEST 4.1

BASIC FOOD PREPARATION

RULES OF THE GAME

___ 7. The number of calories needed by a teenage girl and boy are the same.

___ 8. To lose weight, cut down on calories.

___ 9. Seafood is a good source of iodine.

___10. Vitamins promote growth.

III. Matching - Match the words in Column A with the definition in Column B:

Column A	Column B
___ 1. dinner menu	A. a list of various dishes served in a food service establishment.
___ 2. specialty menu	B. usually features fruits, juices, cereals, eggs and food that will digest at an early hour.
___ 3. a la carte menu	C. a menu geared for speed
___ 4. cycle menus	D. a menu for leisure dining where time is not a factor
___ 5. menu	E. consists of food individually priced and cooked to order.
___ 6. extensive menu	F. a menu with less than 12 items including desserts and beverages.
___ 7. planning of the menu	G. menus which contain from 50 to 80 items and is the most popular type used in the better hotels, clubs and restaurants
___ 8. breakfast menu	H. menus that are planned for a period of 1, 2, 3, 4 or 5 weeks and then used over.
___ 9. standard menu	I. a menu which will have over 100 items listed and will feature an extremely large selection for each course.
___10. luncheon menu	J. things to be considered: location of establishment, type of customers, serving hours and competition.

FOOD PRODUCTION AND SERVICES

CRITERION TEST 4.1

BASIC FOOD PREPARATION

IV. True - False

____ 1. A menu acts as a production sheet in the kitchen.

____ 2. The menu in the dining room serves as a salesperson.

____ 3. When planning a restaurant menu the age and eating habits of the customers must be considered.

____ 4. The equipment available in the kitchen must be considered when planning a menu.

____ 5. A four-course menu would not be planned if there are only a few booths or tables.

____ 6. The hours of operation do not affect the kind of menu needed.

____ 7. The customer looks for items in season on a menu.

____ 8. Menu's should be easily read.

____ 9. There are no exact rules for writing a restaurant menu.

____10. A menu should feature all hot or all cold foods.

V. Match the terms in Column A with the definitions in Column B by placing the correct letter in the corresponding blank.

Column A	Column B
____ 1. shrinkage	A. The amount of food served to one person
____ 2. depreciation	B. A decrease in size
____ 3. portion	C. A decrease in value
____ 4. standardized	D. Is uniform and does not vary
____ 5. quantity	E. Amount of an item
____ 6. labor	F. A way to use left overs
____ 7. scoop	G. Employee
____ 8. gelatin mixture	H. Usually takes 4 hours to set
____ 9. waste	I. Prepared more than was necessary
____10. soup	J. Used to portion servings.

COURSE FOOD PRODUCTION AND SERVICE

TERMINAL PERFORMANCE OBJECTIVE NO. 4.0 (cont'd.) BASIC FOOD PREPARATION

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
	USE OF THE RECIPE		
4.2	After instruction, the student will demonstrate the ability to use a standard recipe for preparing products that meet specific quality standards. Success will be evidenced by a score of at least 70% on the criterion-referenced test and at least 70% on the practicum as judged by the instructor.	4.2	See test attached Answers below: I 1. G 2. B 3. J 4. D 5. C 6. H 7. A 8. I 9. F 10. E II. 1. Bu. 2. Hr. 3. Lb. or # 4. Pk. 5. Pt. 6. Dz. 7. Gal. 8. Qt. 9. T or tsp. 10. Oz. III. A. 1 B. 1 C. 1 D. 3 E. 2 F. 4 G. 1 H. 16 I. 2 J. 1 IV. 1. T 2. F 3. T 4. T 5. T 6. T 7. T 8. T 9. T 10. F PRACTICUM See Score Card

FOOD PRODUCTION AND SERVICES

CRITERION TEST 4.2

BASIC FOOD PREPARATION

USE OF THE RECIPE

DIRECTIONS: Match the terms in Column A with the definition in Column B by placing the correct letter in the corresponding blank.

Column A	Column B
___ 1. garnish	A. To cook in an oven
___ 2. docking	B. A process that makes holes in crust
___ 3. stir	C. A part doubled over another
___ 4. leaven	D. To make light by an agent such as baking powder
___ 5. fold	E. To cut into pieces of uniform size
___ 6. unmold	F. To remove the stem and cap from berries
___ 7. bake	G. To decorate a food
___ 8. cool	H. To loosen and remove from a container
___ 9. hull	I. To lower the temperature
___10. cube	J. To mix food in a circular motion

II. Write in the abbreviations for the following:

___ 1. bushel	___ 6. dozen
___ 2. hour	___ 7. gallon
___ 3. pound	___ 8. quart
___ 4. peck	___ 9. teaspoon
___ 5. pint	___10. ounce

FOOD PRODUCTION AND SERVICES

CRITERION TEST 4.2

BASIC FOOD PREPARATION

USE OF THE RECIPE

III. Convert the following measures to the nearest equivalents.

A. 16 tablespoons = ____ cup

B. 3 teaspoons = ____ tablespoons

C. 4 quarts = ____ gallon

D. 1 gallon of water = ____ pounds

E. 1 pound sugar = ____ cups

F. 1 pound flour = ____ cups

G. 16 ounces = ____ pound

H. 1 pound water = ____ ounces

I. 32 ounces = ____ pounds

J. 2 cups = ____ pint

IV. True - False

____ 1. When weighing flour it is always necessary to sift.

____ 2. One quart of water weighs more than one quart of milk.

____ 3. Steaks should be seared to seal in the juices.

____ 4. Formula is another word for recipe.

____ 5. Volume is the amount a recipe will make.

____ 6. The balance type scale should be balanced before weighing ingredients.

____ 7. A reason for using a standardized recipe is to insure consistency in cooking.

____ 8. The recipe form should contain all information needed for the finished product.

FOOD PRODUCTION AND SERVICES

CRITERION TEST 4.2

BASIC FOOD PREPARATION

USE OF THE RECIPE

____ 9. Recipes should be written in sequence.

____10. It is not necessary to read a recipe completely before starting.

FOOD PRODUCTION AND SERVICES

CRITERION TEST 4.2

BASIC FOOD PREPARATION

USE OF THE RECIPE

PRACTICUM

DIRECTIONS: Prepare the following recipe and score the results with the product score card.

CORN MUFFINS

1½ pounds sugar
1 pound shortening
1 ounce salt
1 pound eggs
3 pounds liquid milk
2 pounds corn meal
3 pounds pastry flour
3 ounces baking powder

Weigh sugar, shortening, and salt and place in mixing bowl. Cream together until incorporated. Add eggs, scrape down, and cream until light- about 2 minutes. Add milk and stir. Add flour, corn meal, and baking powder. Mix until smooth - about 2 minutes. Fill greased muffin tins 3/4 full. Bake at 400 F until golden brown - about 20 minutes. Yields approximately 10 dozen.

COURSE FOOD PRODUCTION AND SERVICE

TERMINAL PERFORMANCE OBJECTIVE NO. 4.0 (cont'd.) BASIC FOOD PREPARATION

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
	HERBS, SPICES AND SEASONINGS		
4.3	After instruction, the student will demonstrate knowledge of the origin and use of a variety of essential herbs, spices and seasonings. Success will be evidenced by accurately completing at least 7 out of 10 criterion referenced items.	4.3	See test attached Answers below: 1. T 6. T 2. T 7. T 3. T 8. T 4. F 9. T 5. F 10. T

FOOD PRODUCTION AND SERVICES

CRITERION TEST 4.3

BASIC FOOD PREPARATION

HERBS, SPICES AND SEASONINGS

TRUE - FALSE

___ 1. Herbs and spices, like cheeses, are as old as civilization.

___ 2. Herbs and spices are used to enhance natural flavors.

___ 3. Herbs and spices should be purchased in small amounts.

___ 4. Cloves, curry powder, ginger, and mace are herbs.

___ 5. Chives, parsley, mint, rosemary, and thyme are spices.

___ 6. The bay leaf is used in many spaghetti recipes.

___ 7. Nutmeg and mace come from the same source.

___ 8. Spices and herbs should be used very sparingly.

___ 9. The spice cinnamon, is used to enhance apple pie.

___10. Salt is found in mines, lakes, and oceans.

COURSE FOOD PRODUCTION AND SERVICES

TERMINAL PERFORMANCE OBJECTIVE NO. 4.0 (cont'd.) BASIC FOOD PREPARATION

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
	FRUITS		
4.4	After instruction, the student will demonstrate the ability to use standard fruit recipes for preparing fruit products. Success is evidenced by a score of at least 70% on the criterion referenced test and at least 70% on the practicum as determined by the instructor using product score cards.	4.4	See test attached Answers below: 1. T 6. F 2. T 7. T 3. T 8. T 4. T 9. F 5. F 10. T

FOOD PRODUCTION AND SERVICES

CRITERION TEST 4.4

BASIC FOOD PREPARATION

FRUITS

TRUE - FALSE

___ 1. Fruits can be divided into groups or classes according to their structure, shape, and botanical nature.

___ 2. A lack of vitamin C in the diet causes scurvy.

___ 3. Pears may be eaten raw, canned, cooked or dried.

___ 4. The Valencia orange is known as the juice orange because of its thick skin and juice content.

___ 5. Fruits cannot be frozen.

___ 6. The cooking of fruit changes the texture and its nutritional value.

___ 7. Cellulose and sugar are carbohydrates found in fruit.

___ 8. Oranges, lemons, limes, and grapefruit are classified as citrus fruits.

___ 9. Protein and fats may be found in abundance in fruits.

___10. Raisins, prunes, apricots, apples, and peaches are common dried fruits.

COURSE FOOD PRODUCTION AND SERVICES

TERMINAL PERFORMANCE OBJECTIVE NO. 4.0 (cont'd.) BASIC FOOD PREPARATION

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
	SALADS		
4.5	After instruction, the student will demonstrate the ability to follow directions or standard recipes for preparing salads. Success will be evidenced by a score of at least 70% on the criterion referenced test and at least 70% on the practicum as determined by the instructor using product score cards.	4.5	See test attached Answers below: 1. C 6. D 2. F 7. H 3. G 8. E 4. I 9. J 5. B 10. A

FOOD PRODUCTION AND SERVICES

CRITERION TEST 4.5

BASIC FOOD PREPARATION

SALADS

I. MATCHING - Match the words in Column A with the definitions in Column B.

Column A	Column B
____ 1. Parts of a salad	A. A combination of cold ingredients served with a dressing.
____ 2. Waldorf	B. Leafy green, gelatin, fruit, seafood, meat and vegetables.
____ 3. Ambrosia	C. Base, body, dressing and a garnish.
____ 4. Garnishes	D. Boston lettuce, endive, romaine, chicory, parsley, spinach, water cress.
____ 5. Salad types	E. French, mayonaise, boiled or cooked.
____ 6. Salad greens	F. Apples, raisins, pecans, mayonaise and sugar.
____ 7. Julienne Salad	G. Oranges, coconuts, tangerines, cherries, pineapple and nuts.
____ 8. Types of dressings	H. Ingredients cut in thin strips.
____ 9. Emulsion	I. Orange peel, parsley, cherries, olives, paprika and hard cooked eggs.
____10. Salad	J. Oil or fat divided into very small droplets which become coated with another substance.

FOOD PRODUCTION AND SERVICES

CRITERION TEST 4.5

BASIC FOOD PREPARATION

SALADS - PRACTICUM

II. Prepare the following salad recipe and score with the product score card.

PINEAPPLE AND COTTAGE CHEESE SALAD

10 pineapple slices
2 pounds cottage cheese
10 lettuce leaves
10 red maraschino cherries with stems
1 head iceberg lettuce, shredded
10 parsley sprigs

PROCEDURE:

1. Place leaf lettuce on cold salad plate.

2. Place shredded lettuce on top of leaf lettuce.

3. Place pineapple slice on top of shredded lettuce.

4. Place a #20 scoop of cottage cheese in the center of each pineapple slice.

5. Top with a red maraschino cherry.

6. Garnish with parsley sprig.

Yield - 10 salads

COURSE FOOD PRODUCTION AND SERVICES

TERMINAL PERFORMANCE OBJECTIVE NO. 4.0 (cont'd.) BASIC FOOD PREPARATION

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NC.	CRITERION MEASURES
	SANDWICHES		
4.6	After instruction, the student will demonstrate the ability to follow directions or standard recipes to prepare a variety of sandwiches. Success will be evidenced by a score of at least 70% on the criterion referenced test and at least 70% on the practicum as determined by the instructor using product score cards.	4.6	See attached test Answers below: I 1. D 2. B 3. A 4. C 5. E II 1. F 2. T 3. T 4. T 5. F

FOOD PRODUCTION AND SERVICES

CRITERION TEST 4.6

BASIC FOOD PREPARATION

SANDWICHES

I. Match the term in Column A with the definitions in Column B by placing the corresponding letter in the appropriate blank.

Column A	Column B
____ 1. Fancy sandwich	A. Two slices of bread on top of each other.
____ 2. Open-faced sandwich	B. Two slices of bread side by side.
____ 3. Closed sandwich	C. Three slices of bread and two fillings.
____ 4. Double Decker sandwich	D. Usually small and decorative for eye appeal.
____ 5. Combination sandwich	E. Two slices of bread with two fillings that combine well with each other.

II. True - False

____ 1. Sandwich fillings should be prepared only on date served.

____ 2. Use a sharp french knife or bread knife for cutting and trimming.

____ 3. Use a spoon or scoop for portion control.

____ 4. When arranging sandwiches place all ingredients with in easy reach.

____ 5. It is not necessary to use fresh, crisp lettuce on sandwiches.

FOOD PRODUCTION AND SERVICES

CRITERION TEST 4.6

BASIC FOOD PREPARATION

SANDWICHES - PRACTICUM

III. Prepare the following recipe and score with the product score card.

TUNA FISH SPREAD

1 pound tuna fish, drained
1 tablespoon onion, cut fine
½ cup celery, chopped fine
1 cup mayonaise
½ cup sweet relish
1 tablespoon prepared mustard
3 hard cooked eggs, chopped
Salt and pepper to taste

Combine all ingredients and toss lightly. Spread portions on bread.

Yield approximately 8 sandwiches.

COURSE FOOD PRODUCTION AND SERVICES

TERMINAL PERFORMANCE OBJECTIVE NO. 4.0 (cont'd.) BASIC FOOD PREPARATION

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
	SOUPS		
4.7	After instruction, the student will demonstrate the ability to use standard recipes to produce a variety of quality soups. Success will be evidenced by a score of at least 70% on the criterion referenced test and at least 70% on the practicum as determined by the instructor using product score cards.	4.7	See attached test Answers below: 1. T 6. T 2. T 7. T 3. T 8. T 4. T 9. F 5. T 10. T

FOOD PRODUCTION AND SERVICES

CRITERION TEST 4.7

BASIC FOOD PREPARATION

SOUPS

TRUE - FALSE

___ 1. Soup is a liquid food consisting of the broth of meat, seafood, or vegetables.

___ 2. Soups are very nutritious.

___ 3. Soups may be used as appetizers.

___ 4. Soups are classified into 4 types: thick, thin, cold, and special.

___ 5. The base of all soup is stock.

___ 6. Vegetable soups are derived from bouillons and broths and contain all types of vegetables.

___ 7. Stock is the liquid extracted from meat bones, vegetables, seafood bones, poultry and poultry bones.

___ 8. A rough garnish consists of onions, celery, and carrots cut in an irregular fashion.

___ 9. Consommé is a very thin soup.

___10. Borsch is a soup of Russian origin.

FOOD PRODUCTION AND SERVICES

CRITERION TEST 4.7

BASIC FOOD PREPARATION

SOUPS - PRACTICUM

DIRECTIONS: Prepare the following recipe and score with the product score card.

FRENCH ONION SOUP

6 ounces butter
2 quarts onions, cut Julienne
3 quarts beef stock
3 quarts chicken stock
3 ounces cooking sherry
salt and pepper to taste
croutons
parmesan cheese

Directions:

1. Melt butter in 5 gallon stock pot.
2. Add onions and saute until they begin to color.
3. Add hot stocks and stir with wooden paddle.
4. Bring to a boil, reduce heat, and simmer for about 1 hour.
5. Season with salt and pepper to taste and pour in 3 gallon pot.
6. Add sherry, if desired, and serve with croutons and grated parmesan cheese.

COURSE FOOD PRODUCTION AND SERVICES

TERMINAL PERFORMANCE OBJECTIVE NO. 4.0 (cont'd.) BASIC FOOD PREPARATION

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
	BEVERAGES		
4.8	After instruction, the student will demonstrate the ability to follow directions or standard recipes to prepare quality beverages. Success will be evidenced by a score of at least 70% on the criterion referenced test and at least 70% on the practicum as determined by the instructor using product score cards.	4.8	See test attached Answers below: 1. C 2. J 3. E 4. H 5. D 6. B 7. I 8. F 9. G 10. A

FOOD PRODUCTION AND SERVICES

CRITERION TEST 4.8

BASIC FOOD PREPARATION

BEVERAGES

Matching - Match the terms in Column A with the definitions in Column B by placing the correct letter in the corresponding blank.

Column A	Column B
____ 1. decaffeinated coffee	A. The leaf of the evergreen shrub
____ 2. drip method	B. A most nutritious beverage
____ 3. theobromine	C. 90% of the caffeine has been removed
____ 4. steep	D. The chief stimulant in coffee
____ 5. caffeine	E. Chief stimulant in cocoa
____ 6. milk	F. Coffee, tea, cocoa and milk
____ 7. vacuum method	G. Purchasing forms of coffee
____ 8. basic beverages	H. To allow a substance to stand in water below the boiling point to extract flavors and color
____ 9. regular, drip, electra perk	I. Involves water rising into the upper bowl.
____10. tea	J. Requires a dripolator

FOOD PRODUCTION AND SERVICES

CRITERION TEST 4.8

BASIC FOOD PREPARATION

BEVERAGES - PRACTICUM

HOT CHOCOLATE

1 gallon milk
2 cups cocoa
4 cups sugar
pinch of salt
25 marshmallows

Directions:

1. Mix cocoa, sugar, and salt together in a 2 gallon sauce pot.

2. Add milk and stir with a wooden spoon.

3. Heat to a boiling point and serve, garnish with marshmallows.

Yield: 25 cups

COURSE FOOD PRODUCTION AND SERVICES

TERMINAL PERFORMANCE OBJECTIVE NO. 4.0 (cont'd.) BASIC FOOD PREPARATION

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
	VEGETABLES		
4.9	After instruction, the student will demonstrate the ability to follow directions or standard recipes to prepare quality vegetable dishes. Success will be evidenced by a score of at least 70% on the criterion referenced test and at least 70% on the practicum as determined by the instructor using product score card.	4.9	See test attached Answers below: 1. B 6. G 2. F 7. H 3. I 8. C 4. A 9. D 5. J 10. E II 1. T 2. T 3. T 4. T 5. T

FOOD PRODUCTION AND SERVICES

CRITERION TEST 4.9

BASIC FOOD PREPARATION

VEGETABLES

I. Match the terms in Column A with the definitions in Column B by placing the correct answer in the corresponding blank.

Column A	Column B
___ 1. Gourmet	A. Green coloring in plants
___ 2. Bulbs of plants	B. A connoisseur of fine foods.
___ 3. Cereal vegetables	C. The fiberous structure of plants
___ 4. Chlorophyll	D. Cucumbers, eggplant and tomatoes
___ 5. Market forms	E. Chives, onions and leeks
___ 6. Color classifications	F. Radishes, turnips, carrots
___ 7. Legumes	G. Red, green, yellow, and white
___ 8. Cellulose	H. Dried lima beans
___ 9. Fruits of plants	I. Rice and barley
___10. Roots of plants	J. Fresh, frozen, canned and dried

II. True - False

___ 1. Boiling is the method most often used to cook vegetables.

___ 2. Improper cooking of vegetables destroys nutients.

___ 3. Length of cooking time for most vegetables is very short.

___ 4. Never soak vegetables in water before cooking.

___ 5. Fresh onions and potatoes should be stored in a cool dry place.

FOOD PRODUCTION AND SERVICES

CRITERION TEST 4.9

BASIC FOOD PREPARATION

VEGETABLES - PRACTICUM

BUTTERED FRESH BROCCOLI

2 bunches or 6 lbs fresh broccoli
8 ounces butter
salt and pepper to taste
water to cover vegetables

Directions:

1. Remove any poor outer leaves and tough stems.
2. Wash throughly in cold salt water. Rinse.
3. Place the broccoli in a hotel type bake pan and cover with boiling water.
4. Add salt and pepper to taste.
5. Cover with a wet towel to keep submerged.
6. Reduce heat and simmer until stalks are tender.
7. Drain liquid and serve, dressing each portion with melted butter.

COURSE FOOD PRODUCTION AND SERVICES

TERMINAL PERFORMANCE OBJECTIVE NO. 4.0 (cont'd.) BASIC FOOD PREPARATION

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
	MEATS		
4.10	After instruction, the student will demonstrate the ability to follow directions or standard recipes to prepare quality meat dishes. Success will be evidenced by a score of at least 70% on the criterion referenced test and at least 70% on the practicum as determined by the instructor using product score cards.	4.10	See attached test Answers below: 1. B 6. A 2. A 7. A 3. C 8. A 4. A 9. A 5. B 10. C

FOOD PRODUCTION AND SERVICES

CRITERION TEST 4.10

BASIC FOOD PREPARATION

MEATS

Multiple Choice - Select the correct answer to the following questions and place the letter in the corresponding blank.

____ 1. The main nutrient supplied by meat is:

A. carbohydrates
B. protein
C. minerals

____ 2. The building blocks from which proteins are made:

A. amino acids
B. sodas
C. carbohydrates

____ 3. Trichinosis is a disease caused by a parasite found in:

A. lamb
B. beef
C. pork

____ 4. How does beef rank in the order of edible meats?

A. 1st
B. 2nd
C. 3rd

____ 5. Veal is the meat of milk fed calves not older than:

A. 3 months
B. 12 weeks
C. 6 months

____ 6. Ham comes from:

A. hogs
B. cattle
C. lamb

____ 7. Pork comes in which of the following 3 grades:

A. US 1-2-3
B. US A-B-C
C. US Good-Fair-Poor

FOOD PRODUCTION AND SERVICES

CRITERION TEST A.10

BASIC FOOD PREPARATION

MEATS

____ 8. Which of the following would be a sweetbread?

A. thymus glands
B. breast of chicken
C. shoulder roast

____ 9. Pork is called the winter meat because of:

A. economical in winter
B. low protein
C. high fat content

____10. How many ounces of boneless meat would be needed per serving.

A. 2 ounces
B. 6 ounces
C. 4 ounces

FOOD PRODUCTION AND SERVICES

CRITERION TEST 4.10

BASIC FOOD PREPARATION

MEATS - PRACTICUM

SALISBURY STEAK

7 pounds boneless beef chuck
1½ pounds minced onions
1 teaspoon minced garlic
½ cup salad oil
1 pound bread cubes
3/4 pint milk
Salt and pepper to taste
6 whole eggs

Directions:

1. Cut beef chuck into small size pieces.
2. Pass through food grinder.
3. Mix with onions, garlic, salt and pepper.
4. Beat eggs slightly and mix with milk. Add to meat mixture.
5. Form into 25, 5 ounce steaks of desired shape.
6. Broil or saute until done.
7. Place in steam table pan.
8. Dish up one steak per portion and serve with appropriate sauce.

COURSE FOOD PRODUCTION AND SERVICE

TERMINAL PERFORMANCE OBJECTIVE NO. 4.0 (cont'd.) BASIC FOOD PREPARATION

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
	POULTRY		
4.11	After instruction, the student will demonstrate the ability to follow directions or standard recipes to prepare quality poultry dishes. Success will be evidenced by a score of at least 70% on the criterion referenced test and at least 70% on the practicum as determined by the instructor using products score card.	4.11	See attached test Answers below: 1. T 6. F 2. F 7. T 3. T 8. T 4. T 9. T 5. T 10. F

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FOOD PRODUCTION AND SERVICES

CRITERION TEST 4.11

BASIC FOOD PREPARATION

POULTRY

TRUE - FALSE

___ 1. Poultry is all domestic edible birds placed on the market for human consumption.

___ 2. Turkeys are not a year round item.

___ 3. The liver, heart and gizzard are edible organs of poultry.

___ 4. The term Fricassee means the same as fraise but it is used when referring to poultry.

___ 5. The dark meat of poultry is slightly higher in fat content than white meat.

___ 6. Cornish hen, duck, and goose are not classified as poultry.

___ 7. The three market forms of poultry are fresh, frozen and canned.

___ 8. The first rule in cooking poultry is to cook at a low temperature.

___ 9. Poultry like other meat, is a source of complete B vitamins, proteins and minerals.

___10. All poultry will not perish rapidly.

FOOD PRODUCTION AND SERVICES

CRITERION TEST 4.11

BASIC FOOD PREPARATION

POULTRY - PRACTICUM

ROAST BREAST OF CHICKEN-HAM

6 chicken breasts boned and cut in half
½ cup salad oil
12 slices ham, cooked
1 quart chicken velouté sauce
salt and pepper to taste

Directions:
1. Season chicken breast with salt and pepper.

2. Rub each half breast with salad oil.

3. Place in slightly oiled roasting pan.

4. Place in preheated oven at 350°F and roast for approximately 1 to 1½ hours or until done. Do not overcook.

5. Place each half on a hot slice of ham.

6. Ladel over the chicken veloute sauce and serve.

CHICKEN VELOUTÉ SAUCE

6 ounces butter or fat
6 ounces bread flour
½ gallon chicken stock
salt and pepper to taste

Directions:
1. Heat butter in sauce pan and add flour.

2. Cook slowly for about 5 minutes to form a roux.

3. Add chicken stock slowly, whipping constantly until thick and smooth.

4. Season and continue to cook for 20 minutes.

5. Adjust to desired consistency if too thick, add more stock, if too thin add more roux.

6. Strain through china cap. Reserve for use.

7. Serve 2 to 2½ ounces per portion.

COURSE FOOD PRODUCTION AND SERVICES

TERMINAL PERFORMANCE OBJECTIVE NO. 4.0 (cont'd.) BASIC FOOD PREPARATION

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
	SEAFOOD		
4.12	After instruction, the student will demonstrate the ability to follow directions or standard recipes to prepare quality seafood dishes. Success will be evidenced by a score of at least 70% on the criterion referenced test and at least 70% on the practicum as determined by the instructor using product score card.	4.12	See attached test Answers below: 1. T 9. F 2. F 10. T 3. F 11. F 4. T 12. T 5. F 13. T 6. T 14. T 7. T 15. F 8. T

FOOD PRODUCTION AND SERVICES

CRITERION TEST 4.12

BASIC FOOD PREPARATION

SEAFOOD

TRUE-FALSE

___ 1. Fish are classified into two categories.

___ 2. The natural habits of seafood has no bearing on the quality of the edible flesh.

___ 3. The amount of fat in seafood causes no difference in the flavor.

___ 4. Seafoods are divided into three classifications.

___ 5. Alive, shucked, headless, and cooked meat are market forms of fish.

___ 6. Crustacean are animals of the sea that have no backbone or spinal column.

___ 7. Butterfly fillets are two single fillets held together by the meat of the uncut belly.

___ 8. The frog is classed as a seafood.

___ 9. The whole frog is used commercially.

___10. Shrimp is the most popular shell fish.

___11. All parts of the crab are edible.

___12. The best cooking methods for lobster are boiling, broiling, and steaming.

___13. There are two market forms of scallops, bay scallops and sea scallops.

___14. Lemon juice and butter are good accompaniments for seafood.

___15. Seafood is high in protein and high in calories.

SEAFOOD - PRACTICUM

BROILED FISH

25 fish fillets, 5 to 8 ounces each
1 cup salad oil
¼ cup paprika
salt and pepper to taste

Directions:
1. Place salad oil in bake pan
2. Place each fish fillet in oil, flesh side up.
3. Season with salt and pepper.
4. Sprinkle with paprika.
5. Remove fish from oil and place on hot broiler rack, skin side up.
6. Broil until evenly browned, approximately 6 minutes. Turn flesh side up and broil about 5 minutes.
7. Remove and place on platter.
8. Garnish with lemon butter sauce.

LEMON BUTTER SAUCE

Melt ½ pound butter in sauce pan.
Add juice of 4 lemons and 2 tablespoons chopped parsley.
Heat to boiling point.

COURSE FOOD PRODUCTION AND SERVICES

TERMINAL PERFORMANCE OBJECTIVE NO. 4.0 (cont'd.) BASIC FOOD PREPARATION

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
	EGGS		
4.13	After instruction, the student will demonstrate a knowledge of egg cookery and the ability to follow directions or standard recipes to produce quality egg dishes. Success will be evidenced by a score of at least 70% on the criterion referenced test and at least 70% on the practicum as determined by the instructor using product score cards.	4.13	See attached test Answers below: 1. F 6. H 2. A 7. B 3. E 8. J 4. I 9. D 5. C 10. G

FOOD PRODUCTION AND SERVICES

CRITERION TEST A.13

BASIC FOOD PREPARATION

EGGS

Matching - Match the term in Column A with the definition in Column B by placing the correct letter in the corresponding blank.

Column A	Column B
____ 1. thicken	A. The white portion of the egg
____ 2. albumen	B. The yellow portion of the egg
____ 3. jumbo	C. The thin film which helps to seal the pores of the egg
____ 4. shell, dried, frozen eggs	D. A way to cook eggs
____ 5. bloom	E. The size of the largest egg
____ 6. grade AA, A, B	F. To coagulate
____ 7. yolk	G. Minerals found in eggs
____ 8. 36% yolk, 64% white	H. Refers to the freshness of the egg
____ 9. poach	I. Classification of eggs
____10. iron and phosphorus	J. Percentage of edible portion of the egg

FOOD PRODUCTION AND SERVICES

CRITERION TEST 4.13

BASIC FOOD PREPARATION

EGGS - PRACTICUM

POACHED EGGS

2 eggs for each serving
water to cover eggs
salt to taste

Directions:

1. Fill skillet with water to a depth of 2 inches.
2. Add salt and bring to a boil, and then reduce heat to a simmer.
3. Break each egg into a cup or sauce dish and, one at a time, slide the egg toward the side of the pan into water so the yolk will remain in the center.
4. Cover pan and turn off heat.
5. Let stand in hot water 3 to 5 minutes or until desired doneness is reached.
6. Lift each egg from water with a slotted spoon, drain and serve immediately on toast or as desired.

COURSE FOOD PRODUCTION AND SERVICES

TERMINAL PERFORMANCE OBJECTIVE NO. 4.0 (cont'd.) BASIC FOOD PREPARATION

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
	CHEESE		
4.14	After instruction, the student will demonstrate a knowledge of cheese cookery and the ability to follow directions or standard recipes to produce quality cheese dishes. Success will be evidenced by a score of at least 70% on the criterion referenced test and at least 70% on the practicum as determined by the instructor using product score cards.	4.14	See attached test Answers below: 1. B 6. C 2. J 7. G 3. E 8. H 4. A 9. D 5. I 10. F

FOOD PRODUCTION AND SERVICES

CRITERION TEST A.1/

BASIC FOOD PREPARATION

CHEESE

Matching - Match the terms in Column A with the definitions in Column B.

Column A	Column B
____ 1. whey	A. The protein of milk which settles out.
____ 2. bacteria	B. The liquid which remains after milk has formed curds.
____ 3. ricotta	C. The chief protein of milk.
____ 4. curd	D. A mixture of two or more cheeses.
____ 5. cream cheese	E. White, sweet, cottage-type cheese.
____ 6. casein	F. The result of fluid milk turning into a solid.
____ 7. meat substitutes	G. Cheese dishes.
____ 8. hard, semi-hard, soft	H. Classes of cheese.
____ 9. process cheese	I. An uncured cheese, made from a mixture of cream and milk.
____10. cheese	J. Used in the aging and flavoring process of cheese.

FOOD PRODUCTION AND SERVICES

CRITERION TEST 4.14

BASIC FOOD PREPARATION

CHEESE - PRACTICUM

CHEESE OMELET

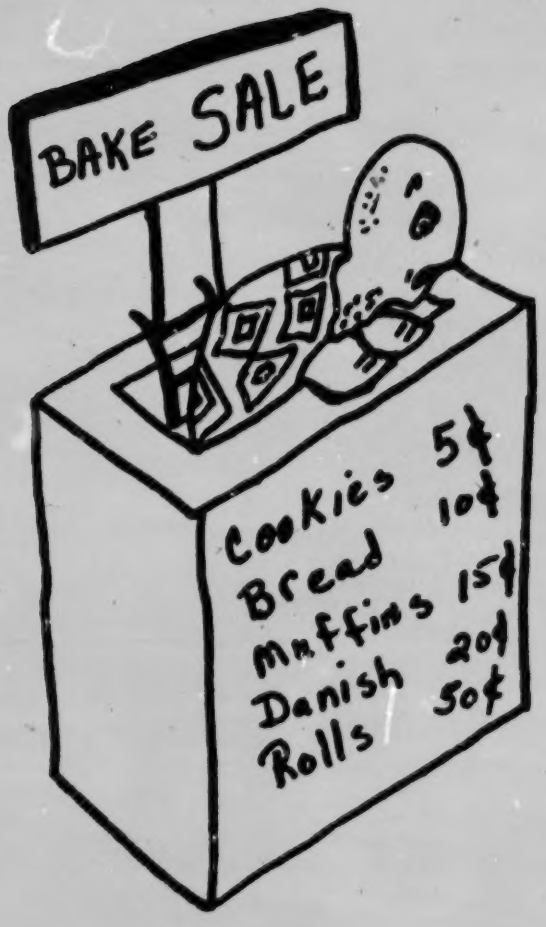
3 eggs
1 ounce cheddar, grated
salt and pepper to taste

Directions:

1. Place skillet on range and add a small amount of shortening.
2. Heat shortening to 275°F.
3. Break eggs in a small mixing bowl and whip with a kitchen fork.
4. Pour beaten eggs in skillet and when set, add grated cheese.
5. Using kitchen fork, fold egg mixture in half.
6. Cook to a golden brown.
7. Invert on a warm plate and serve at once.
8. May be garnished with orange slices and parsley.

UNIT 5

BAKED PRODUCTS



COURSE FOOD PRODUCTION AND SERVICES

TERMINAL PERFORMANCE OBJECTIVE NO. 5.0 BAKED PRODUCTS

After instruction, the students will demonstrate knowledge and skills necessary for producing quality Baked Products. The criterion of success will be evidenced by at least 70% of the students correctly answering 20 out of 28 items on the criterion referenced test.

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
		5.0	See attached test Answers below: Part I: 1. F, 2. T, 3. T, 4. T, 5. T, 6. T, 7. F, 8. T, 9. F, 10. T Part II: 1. C, 2. D, 3. E, 4. A, 5. B, 6. H, 7. G, 8. F Part III: 1. C, 2. A, 3. B, 4. C, 5. B, 6. B, 7. C, 8. A, 9. A, 10. C

FOOD PRODUCTION AND SERVICES

CRITERION TEST 5.0

BAKED PRODUCTS

PART I

___ 1. Leavening agents have no affect on the quality of quick breads.

___ 2. Over mixing muffins causes them to be tough and produces tunnels.

___ 3. Air is a leavening agent.

___ 4. Proofing is allowing yeast dough to double in bulk.

___ 5. Yeast is a microscopic plant.

___ 6. Sugar acts as food for yeast.

___ 7. Shortening is the structure for yeast dough.

___ 8. Pastry is rich in fat.

___ 9. A fluted crust is a very plain edge.

___10. Small fried pies are called turn-overs.

PART II

Matching - Match the terms in Column A with the definitions in Column B by placing the correct letter in the corresponding blank.

Column A	Column B
___ 1. soft pies	A. Fruit, cream, chiffon and soft
___ 2. dehydrated	B. Decorative top crust
___ 3. angel food	C. Custard pies
___ 4. types of pies	D. Without moisture
___ 5. lattice	E. Egg whites, sugar, flour, and flavoring
___ 6. leavening agent	F. Used to make devils food cake
___ 7. mace	G. Spice sometimes used in cake
___ 8. cocoa	H. Baking powder

FOOD PRODUCTION AND SERVICES

CRITERION TEST 5.0

BAKED PRODUCTS

PART III

Multiple Choice - From the following questions, select the correct answer and place the letter in the corresponding blank.

___ 1. Self rising flour has

A. no baking powder
B. no salt
C. baking powder and salt added

___ 2. Which of the following is not a leavening agent?

A. flour
B. ammonium carbonate
C. baking powder

___ 3. Driers in cakes are

A. shortenings
B. flours
C. milk

___ 4. Tenderizers in cakes are

A. dry milk
B. egg whites
C. sugar

___ 5. Flavors in cakes are

A. flours
B. sugars
C. shortenings

___ 6. Cake flour contains

A. starch and gluten
B. starch
C. gluten

___ 7. Baking powder makes cake batter

A. heavy and moist
B. stiff and dry
C. light and porus

FOOD PRODUCTION AND SERVICES

CRITERION TEST 5.0

BAKED PRODUCTS

___ 8. When time is short, which of the following breads would be easiest to prepare?

A. bran muffins
B. yeast rolls
C. sour dough bread

___ 9. Breads are high in

A. starch
B. protein
C. fat

___10. Soft cookies are best stored in

A. the refrigerator
B. open container
C. air tight container

COURSE FOOD PRODUCTION AND SERVICES

TERMINAL PERFORMANCE OBJECTIVE NO. 5.0 (cont'd.) BAKED PRODUCTS

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
	QUICK BREADS		
5.1	After instruction, the student will demonstrate the ability to use standard quick bread recipes to produce quality products. Success will be evidenced by a score of at least 70% on the criterion referenced test and at least 70% on the Practicum as judged by the instructor using a product score card.	5.1	See attached test Answers below: 1. flour 2. flour, gladin and glutenin 3. leavening 4. carbon dioxide 5. shortening and sugar 6. glutenin, tender 7. baking powder, soda, air 8. nutritional

FOOD PRODUCTION AND SERVICES

CRITERION TEST 5.1

BAKED PRODUCTS

QUICK BREADS

From the list of words below complete the following sentences.

Air	Soda
Leavening	Carbon dioxide
Glaiden	Shortening
Flour	Tender
Glutenin	Baking powder
Sugar	Nutritional

1. The chief ingredient in all quick breads is _____.
2. _____ contains two proteins, _____ and _____.
3. Baking powder is a _____ agent.
4. Leavening agents produce _____ _____ gas.
5. _____ and _____ make breads tender.
6. Over mixing a quick bread increases _____ causing a less _____ product.
7. Three types of leavening agents are _____, _____, _____ and _____.
8. When milk and eggs are used in quick breads they increase the _____ value.

FOOD PRODUCTION AND SERVICES

CRITERION TEST 5.1

BAKED PRODUCTS

QUICK BREADS - PRACTICUM

BRAN MUFFINS

12 ounces brown sugar
4 ounces shortening
½ ounce salt
3/4 ounce soda
10 ounces eggs
½ pound molasses
2 pounds buttermilk
½ pound bran
2 pounds bread flour
12 ounces raisins

Directions:

1. Scale and place in mixing bowl, brown sugar, shortening, salt, and soda.
2. Add eggs to above. Cream until light.
3. Add molasses and buttermilk and incorporate.
4. Add bran and flour. Cream about 2 minutes.
5. Add raisins and stir lightly.
6. Deposit in greased muffin tins.
7. Bake at 400°F until golden brown.

Yield: 6 dozen

COURSE FOOD PRODUCTION AND SERVICES

TERMINAL PERFORMANCE OBJECTIVE NO. 5.0 (cont'd.) BAKED PRODUCTS

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
	YEAST DOUGHS		
5.2	After instruction, the student will demonstrate the ability to use standard yeast dough recipes to produce quality products. Success will be evidenced by a score of at least 70% on the criterion referenced test and at least 70% on the Practicum as judged by the instructor using a product score card.	5.2	See attached test Answers below: 1. E 2. H 3. G 4. A 5. J 6. F 7. C 8. I 9. B 10. D

FOOD PRODUCTION AND SERVICES

CRITERION TEST 5.2

BAKED PRODUCTS

YEAST DOUGHS

Matching - Match the terms in Column A with the definitions in Column B by placing the correct letter in the corresponding blank.

Column A	Column B
____ 1. sugar	A. A microscopic plant
____ 2. hard and soft	B. Dry, granular, compressed
____ 3. kneading	C. The breaking down of sugar into carbon dioxide and alcohol by yeast
____ 4. yeast	D. Permitting carbon dioxide to develop as the dough doubles in bulk
____ 5. salt	E. Ingredient which adds flavor to bread
____ 6. flour	F. The structure of all bread
____ 7. fermentation	G. Developing the gluten in bread
____ 8. shortening	H. Types of wheat flour
____ 9. purchasing forms	I. Improves, keeps quality and makes bread tender
____10. proofing	J. Controls the rate of yeast growth

FOOD PRODUCTION AND SERVICES

CRITERION TEST 5.2

BAKED PRODUCTS

YEAST DOUGHS - PRACTICUM

Prepare the following recipe and score using the product score card.

BUTTER BISCUITS

5 ounces sugar
5 ounces shortening
1½ ounces salt
4 ounces milk powder
1 quart water
4 ounces yeast
¼ quart of eggs
1½ pounds cake flour
2½ pounds bread flour
(More bread flour may be needed in the developing process)

Note: 1 quart of liquid milk may be used in place of 4 ounces of powder milk plus 1 quart water.

Directions:

1. Scale and place all ingredients in mixing bowl.
2. Mix until well developed.
3. Let rise 20 minutes.
4. Roll out to 1/8 inch thickness.
5. Brush ½ with melted butter.
6. Fold over and roll to ½ inch thickness.
7. Cut into desired shapes and place on paper lined or greased sheet pans.
8. Let proof until double in size.
9. Bake at 400°F until golden brown.
10. Remove from oven and brush tops with melted butter.

Yield: 9 dozen

COURSE FOOD PRODUCTION AND SERVICES

TERMINAL PERFORMANCE OBJECTIVE NO. 5.0 (cont'd.) BAKED PRODUCTS

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
	PASTRIES		
5.3	After instruction, the student will demonstrate the ability to use standard pastry recipes to produce quality products. Success will be evidenced by a score of at least 70% on a criterion referenced test and at least 70% on the practicum as judged by the instructor using a product score card.	5.3	See attached test Answers below: 1. D 6. H 2. I 7. A 3. E 8. G 4. J 9. F 5. C 10. B

FOOD PRODUCTION AND SERVICES

CRITERION TEST 5.3

BAKED PRODUCTS

PASTRIES

Match the terms in Column A with the definitions in Column B by writing the correct answer in the corresponding blank.

Column A	Column B
___ 1. meringue	A. Refers to a variety of baked goods made from doughs rich in fat.
___ 2. lattice	B. Separated or broken into thin layers
___ 3. kinds of pastry	C. Brittle, breads with a snap
___ 4. custard	D. A mixture of beaten egg white and sugar
___ 5. crisp	E. Pie crust, tarts, cream puffs, puff pastry, Danish pastry
___ 6. flute	F. Flour, shortening, salt and liquid
___ 7. pastry	G. Conventional, hot water, stir and roll
___ 8. mixing methods	H. To crimp or twist edges with fingers
___ 9. ingredients	I. Criss-crossing of strips of pastry dough
___10. flaky	J. Mixture of milk, eggs, sugar and flavorings

FOOD PRODUCTION AND SERVICES

CRITERION TEST 5.3

BAKED PRODUCTS

PASTRIES - PRACTICUM

Prepare the following recipe and score using the product score card:

Choux's Paste

Scale into mixing bowl:

1½ pounds bread flour
½ ounce salt
1/8 ounce ammonium carbonate (optional)

Bring the following to a boil:

1 quart water
1 pound oil

Pour boiling mixture into flour and salt.

Mix on low speed.

Add the following slowly:

1 quart eggs

Mix well.

Using pastry bag and plain tip, bag out in desired shapes and sizes.

Bake in pre-heated oven at 450 F for first 15 minutes. Reduce heat to 350 F and continue to bake until done. (Inside will be dry)

NOTE: Shells may be used for eclairs or cream puffs

Yield: 6 dozen

Suggestion: Fill with whip cream or pudding. Ice with chocolate.

COURSE FOOD PRODUCTION AND SERVICES

TERMINAL PERFORMANCE OBJECTIVE NO. 5.0 (cont'd.) BAKED PRODUCTS

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
	PIES		
5.4	After instruction, the student will demonstrate the ability to use standard pie recipes to produce quality products. Success will be evidenced by a score of at least 70% on the criterion referenced test and at least 70% on the practicum as judged by the instructor using a product score card.	5.4	See attached test Answers below: 1. T 6. T 2. T 7. T 3. T 8. F 4. F 9. T 5. T 10. T

FOOD PRODUCTION AND SERVICES

CRITERION TEST 5.4

BAKED PRODUCTS

PIES

TRUE - FALSE

___ 1. Pie dough is made by one of three methods.

___ 2. Pastry for pies is usually plain pastry.

___ 3. Pies may have one or two crust.

___ 4. Fruit pies always have two crust.

___ 5. Lattice top is a two crust pie.

___ 6. Custard pies are made of a milk and egg mixture and baked together with the shell.

___ 7. Miniature pies are called tarts.

___ 8. Chiffon type pies are heavier than cream pies.

___ 9. Dessert pie fillings are usually of 4 types, fruit, cream, chiffon and soft.

___10. Custard pies are soft pies.

FOOD PRODUCTION AND SERVICES

CRITERION TEST 5.4

BAKED PRODUCTS

PIES - PRACTICUM

Prepare the following recipe and score using the product score card.

Blueberry Pie

1 #10 can drained blueberries
2 pounds sugar
5 ounces instant corn starch
1 quart blueberry juice
1/8 ounce cinnamon
pinch of salt

Directions:

Mix all dry ingredients together. Add berries and juice.

Mix lightly until sugar is dissolved.

Pour into unbaked pie shells.

Cover with top crust.

Bake in pre-heated oven 450°F for 15 minutes.

Reduce heat to 375°F and bake until golden brown.

Pies may be brushed on top with milk and egg mixture before baking or sprinkle with sugar.

Yield: 3 - 9 inch pies

Pie Dough

3 pounds 2 ounces pastry flour
2 pounds 4 ounces shortening
2 ounces salt
1 pint water

Directions:

1. Break up shortening into flour with pastry blender.
2. Dissolve salt in water
3. Add to flour and shortening mixture.
4. Mix very lightly.
5. Roll out onto floured board or table to desired size.

COURSE FOOD PRODUCTION AND SERVICES

TERMINAL PERFORMANCE OBJECTIVE NO. 5.0 (cont'd.) BAKED PRODUCTS

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
	CAKES		
5.5	After instruction, the student will demonstrate the ability to use standard cake recipes to produce quality products. Success will be evidenced by a score of at least 70% on a criterion referenced test and at least 70% on the practicum as judged by the instructor using a product score card.	5.5	See attached test Answers below: 1. A 6. C 2. B 7. A 3. C 8. C 4. C 9. A 5. B 10. B

FOOD PRODUCTION AND SERVICES

CRITERION TEST 5.5

BAKED PRODUCTS

CAKES

Multiple Choice: From the following statements, select the correct answer and place in the corresponding blank.

___ 1. A product used in a mixture to keep it from separating is called an:

A. emulsifier
B. activator
C. aerator

___ 2. Porus means

A. no holes
B. full of tiny holes
C. solid form

___ 3. When water has been removed, the product is said to be:

A. deactivated
B. dehydrated
C. hydrogenated

___ 4. The function of flour in cakes is

A. to give flavor
B. to make tender
C. to give structure

___ 5. Which is the most common leavening agent used in cakes?

A. soda
B. baking powder
C. ammonia

___ 6. Angel food cake is leavened by

A. ammonia
B. baking soda
C. air

___ 7. The purpose of bowl scraping in cake making is to

A. maintain smooth batter
B. create lumps
C. sanitation

FOOD PRODUCTION AND SERVICES

CRITERION TEST 5.5

BAKED PRODUCTS

___ 8. If tunnels or large holes develop in cakes the probable cause is

A. over sized pan
B. batter too stiff
C. over mixing

___ 9. Poor flavor results from

A. ingredients of poor quality
B. not enough sugar
C. baked too fast

___10. Angel food cake pans should be

A. lightly greased
B. ungreased
C. heavily greased

FOOD PRODUCTION AND SERVICES

CRITERION TEST 5.5

BAKED PRODUCTS

CAKES - PRACTICUM

Prepare the following recipe and score using the product score card.

Ginger Bread

10 ounces sugar
10 ounces shortening
½ ounce cinnamon
1 ounce salt
2 pounds 12 ounces cake flour
1 ounce soda
1 ounce ginger
8 ounces eggs
1 pound water
8 ounces molasses

Directions:

Scale and mix all ingredients together.

Pour in paper lined or greased sheet pan or 2 half sheet pans.

Bake at 400°F until done.

Yield: 96 2-inch squares

COURSE FOOD PRODUCTION AND SERVICES

TERMINAL PERFORMANCE OBJECTIVE NO. 5.0 (cont'd.) BAKED PRODUCTS

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
	COOKIES		
5.6	After instruction, the student will demonstrate the ability to use standard cookie recipes to produce quality products. Success will be evidenced by a score of at least 70% on a criterion referenced test and at least 70% on the practicum as judged by the instructor using a product score card.	5.6	See attached test Answers below: 1. B 6. J 2. G. 7. A 3. E 8. H 4. I 9. D 5. C 10. F

FOOD PRODUCTION AND SERVICES

CRITERION TEST 5.6

BAKED PRODUCTS

COOKIES

Match the terms in Column A with the definition in Column B by placing the correct letter in the corresponding blank.

Column A	Column B
____ 1. types of cookies	A. Soft and brittle
____ 2. fruit bar	B. Bag, drop, bar, sheet, refrigerator, rolled and molded
____ 3. chocolate chip	C. Single stage, creaming and sponge or whipping
____ 4. creaming method	D. Flour, sugar, and shortening
____ 5. methods of mixing	E. Drop cookies
____ 6. sponge method	F. Rolled cookies
____ 7. cookie classifications	G. Bar cookies
____ 8. single stage method	H. All ingredients mixed in bowl at one time
____ 9. basic ingredients	I. Cream, shortening and sugar first, then add rest of ingredients.
____10. sugar cookie	J. Eggs and sugar are whipped until light and fluffy, then other ingredients are added.

FOOD PRODUCTION AND SERVICES

CRITERION TEST 5.6

BAKED PRODUCTS

COOKIES - PRACTICUM

Prepare the following recipe and score using the product score card.

Vanilla Wafers

3 ounces granulated sugar
3 ounces butter
3 ounces regular shortening
1/8 ounce salt
6 ounces eggs
11 ounces pastry flour
Vanilla to taste (approximately ½ ounce)

Directions:

1. Place the sugar, butter, shortening, salt and vanilla in mixing bowl. Using the paddle, cream at slow speed until smooth, scraping bowl at least once.

2. Add flour gradually. Mix until smooth.

3. Add eggs and mix until smooth, scraping bowl at least once.

4. Remove from machine and place batter in pastry bag with a plain tube.

5. Squeeze out batter onto greased and floured or paper lined sheet pans the size of a quarter at least 1½ inches apart.

6. Bake in pre-heated oven at 375°F until edges begin to brown.

UNIT 6

MISCELLANEOUS DESSERTS

COURSE FOOD PRODUCTION AND SERVICES

TERMINAL PERFORMANCE OBJECTIVE NO. 6.0 MISCELLANEOUS DESSERTS

After instruction, the students will demonstrate knowledge and skills necessary for the preparation of miscellaneous desserts. The criterion for success will be evidenced by at least 70% of the students correctly answering 14 out of 20 items on the criterion referenced test.

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
		6.0	See attached test Answers below: Part I 1. A 6. C 2. A 7. B 3. C 8. C 4. B 9. C 5. A 10. B Part II 1. T 6. T 2. T 7. T 3. T 8. T 4. T 9. T 5. T 10. T

FOOD PRODUCTION AND SERVICES

CRITERION TEST 6.0

MISCELLANEOUS DESSERTS

PART I: Multiple Choice - From the following statements, select the correct answer and place the letter in the corresponding blank.

___ 1. A custard is done when

A. curds form
B. separation occurs
C. coats a spoon

___ 2. The origin of gelatin is

A. animals
B. vegetables
C. minerals

___ 3. The chief ingredient in pudding is

A. eggs
B. cheese
C. milk

___ 4. The chief ingredient in ice cream is

A. water
B. milk
C. vanilla

___ 5. A brand name of gelatin is

A. Royal
B. Sego
C. Del Monte

___ 6. Plain gelatins have

A. a pungent odor
B. strong flavor
C. no taste

___ 7. Gelatin is used as a

A. leavening agent
B. thickening agent
C. thinning agent

FOOD PRODUCTION AND SERVICES

CRITERION TEST 6.0

MISCELLANEOUS DESSERTS

___ 8. Egg white will not whip in the presence of

A. water
B. sugar
C. egg yolks

___ 9. Liners for charlottes are

A. shortening and flour
B. toasted bread
C. sponge cakes

___10. The butterfat content of double cream is

A. light
B. heavy
C. medium

PART II: True - False

___ 1. Gelatin is used in soups, salads, and aspics.

___ 2. Custards may be cooked, baked, stirred, or frozen.

___ 3. A parfait is a type of light dessert.

___ 4. Some ice creams are frozen in brine water.

___ 5. Ice cream bases may be cooked or uncooked.

___ 6. French creams consist of custards thickened with gelatin.

___ 7. Gelatin should be soaked in a small amount of cold water to dissolve.

___ 8. Gelatin whips are made from chilled fruit gelatins which have been beaten to the consistency of whipped cream.

___ 9. Pumpkin pies are soft type custard pies.

___10. Coconut, blueberries, apples and nuts may be added to make variations of custard pies.

COURSE - FOOD PRODUCTION AND SERVICES

TERMINAL PERFORMANCE OBJECTIVE NO. 6.0 (cont'd.) MISCELLANEOUS DESSERTS

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
	CUSTARDS		
6.1	After instruction, the student will demonstrate the ability to follow directions or use standard custard recipes to produce quality products. Success will be evidenced by a score of at least 70% on the criterion referenced test and at least 70% on the practicum as determined by the instructor using a product score card.	6.1	See attached test Answers below: 1. C 6. D 2. H 7. F 3. J 8. I 4. A 9. E 5. G 10. B

FOOD PRODUCTION AND SERVICES

CRITERION TEST 6.0

MISCELLANEOUS DESSERTS

CUSTARDS

Matching - Match the term in Column A with the definition in Column B by placing the correct answer in the corresponding blank.

Column A	Column B
___ 1. soft custard	A. A sweetened milk mixture thickened with egg.
___ 2. nutmeg	B. Stirred or soft and baked.
___ 3. milk	C. Cooked with constant stirring over simmering water.
___ 4. custard	D. Condition of doneness of a stirred custard.
___ 5. pumpkin pie	E. Is done when knife inserted near center comes out clean.
___ 6. coats a spoon	F. Will be curdled or watery.
___ 7. over cooked soft custard	G. A variation of baked custard.
___ 8. over baked custard	H. Common spice used with custard.
___ 9. baked custard	I. Will have bubbles, will be porous and rubbery.
___10. two types of custards	J. Should be fresh for best results.

FOOD PRODUCTION AND SERVICE

CRITERION TEST 6.0

MISCELLANEOUS DESSERTS

CUSTARDS - PRACTICUM

Prepare the following recipe and score using the product score card.

BAKED CUSTARD

2 quarts warm milk
12 ounces sugar
10 eggs

Directions:

1. Beat eggs and sugar
2. Add warm milk
3. Fill custard cups 3/4 full and place in pan of hot water
4. Bake in preheated oven at 350°F until knife inserted in center comes out clean.

Yield: 18 servings

COURSE FOOD PRODUCTION AND SERVICE

TERMINAL PERFORMANCE OBJECTIVE NO. 6.0 (cont'd.) MISCELLANEOUS DESSERTS

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
	PUDDINGS		
6.2	After instruction, the student will demonstrate the ability to follow instructions or use standard pudding recipes to produce quality products. Success will be evidenced by a score of at least 70% on the criterion referenced test and at least 70% on the practicum as determined by the instructor using the product score card.	6.2	See attached test Answers below: 1. T 6. F 2. T 7. T 3. T 8. T 4. T 9. T 5. F 10. T

FOOD PRODUCTION AND SERVICES

CRITERION TEST 6.2

MISCELLANEOUS DESSERTS

PUDDINGS

TRUE - FALSE

___ 1. Milk is the chief ingredient in pudding.

___ 2. Puddings are classified as hot, cold, iced, and battered.

___ 3. Puddings are often known by the starch ingredient used to thicken them.

___ 4. Ingredients used to thicken puddings are tapioca, cornstarch, egg and rice.

___ 5. Some puddings are made without milk.

___ 6. Milk does not scorch easily.

___ 7. Cover pudding with wax paper to prevent a film from forming on top.

___ 8. Do not cook pudding in aluminum utensils.

___ 9. Cook puddings in copper kettles for best results.

___10. Flavors and sliced fruit add variety to puddings.

FOOD PRODUCTION AND SERVICES

CRITERION TEST 6.2

MISCELLANEOUS DESSERTS

PUDDINGS - PRACTICUM

Prepare the following recipe and score using the product score card.

TAPIOCA PUDDING

Soak 1 pound of tapioca in 1 quart of water or milk for 3 hours or overnight. Boil 1 quart of milk with 8 ounces of sugar. When milk boils, add the soaked tapioca and let simmer until clear. Stir in 4 ounces of butter, a pinch of salt, and the grated rind of ½ lemon. Add and mix in 1 pint of milk into which 10 egg yolks have been beaten. Beat 10 egg whites and fold into mixture. Spoon into custard cups and bake in preheated oven at 350°F until eggs are set. Remove from oven and let set until slightly cooled. Unmold and serve.

COURSE FOOD PRODUCTION AND SERVICE

TERMINAL PERFORMANCE OBJECTIVE NO. 6.0 (cont'd.) MISCELLANEOUS DESSERTS

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
	FROZEN DESSERTS		
6.3	After instruction, the student will demonstrate the ability to follow instructions or use standard frozen dessert recipes to produce quality products. Success will be evidenced by a score of at least 70% on the criterion referenced test and at least 70% on the practicum as determined by the instructor using a product score card.	6.3	See attached test Answers below: 1. B 6. C 2. C 7. B 3. C 8. A 4. C 9. A 5. B 10. C

FOOD PRODUCTION AND SERVICES

CRITERION TEST 6.3

MISCELLANEOUS DESSERTS

FROZEN DESSERTS

Multiple Choice - From the following statements, select the correct answer and place the letter in the corresponding blank.

___ 1. The best and richest ice creams are made from

A. milk
B. extra heavy cream
C. evaporated milk

___ 2. Rich ice creams are called

A. sherbrt
B. ice milk
C. neapolitan

___ 3. Sherbets are basically made of

A. milk
B. water
C. fruit juices

___ 4. Fruit water ices are served in

A. pitchers
B. cups
C. glasses

___ 5. Ices should be rich in

A. milk and cream
B. fruit and sugar
C. sugar and milk

___ 6. Frozen punches are made like

A. ice cream
B. sherbets
C. water ices

___ 7. Frozen wines are

A. dry wines
B. sweet wines
C. sauterne

___ 8. A parfait is a dessert served in

A. a high stem glass
B. a champagne glass
C. a sherbert glass

FOOD PRODUCTION AND SERVICES

CRITERION TEST 6.3

MISCELLANEOUS DESSERTS

___ 9. Tutti Frutti Ices are

A. frozen fruit salads
B. combination ice creams
C. combination parfait

___10. A very fancy frozen dessert is

A. Lime Freeze
B. Vanilla Parfait
C. Baked Alaska

FOOD PRODUCTION AND SERVICES

CRITERION TEST 6.3

MISCELLANEOUS DESSERTS

FROZEN DESSERTS - PRACTICUM

Prepare the following recipe and score using the product score card.

ORANGE SHERBET

4 pounds sugar
5 quarts water
6 to 8 lemons
12 oranges
5 whites of eggs

Directions:

1. Make sugar and water into syrup by boiling until sugar is dissolved.
2. Let infuse with grated rind of 3 oranges.
3. Add juice of oranges and lemons to syrup.
4. Add 5 beaten egg whites and stir while warm.
5. Freeze and serve.

Yield: 8 quarts

COURSE FOOD PRODUCTION AND SERVICES

TERMINAL PERFORMANCE OBJECTIVE NO. 6.0 (cont'd.) BAKED PRODUCTS

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
	GELATIN DESSERTS		
6.4	After instruction, the student will demonstrate the ability to follow instructions or use standard gelatin dessert recipes to produce quality products. Success will be evidenced by a score of at least 70% on the criterion referenced test and at least 70% on the practicum as determined by the instructor using a product score card.	6.4	See attached test Answers below: 1. C 5. B 2. A 6. F 3. H 7. E 4. D 8. G

FOOD PRODUCTION AND SERVICES

CRITERION TEST 6.4

MISCELLANEOUS DESSERTS

GELATIN DESSERTS

Matching - Match the terms in Column A with the definition in Column B by placing the correct letter in the corresponding blank.

Column A	Column B
___ 1. flavored gelatin	A. Used to change liquids into a solid.
___ 2. gelatin	B. A protein in the connective tissue of animals.
___ 3. origin of gelatin	C. Has sugar and flavor added.
___ 4. Jello	D. A brand name of gelatin.
___ 5. collagen	E. No color, odor, or taste
___ 6. purchasing forms	F. Powdered, granulated, and sheet
___ 7. characteristics of gelatin	G. To thicken soups, aspics, and desserts.
___ 8. uses	H. Animal

FOOD PRODUCTION AND SERVICES

CRITERION TEST 6.4

MISCELLANEOUS DESSERTS

GELATIN DESSERTS - PRACTICUM

Prepare the following recipe and score using the product score card.

JELLIED FRUIT SALAD

8 ounces lemon flavored gelatin
1 pint boiling water
½ pint cold water
½ pint orange juice
1 pint gingerale
1 pint fruit salad (fresh or canned drained)

Directions:

1. Dissolve gelatin in boiling water.
2. Add cold water, orange juice, ginger ale and stir.
3. Place in refrigerator until partically set.
4. Remove and fold in drained fruit salad.
5. Pour into individual molds and chill until firm.
6. Unmold and serve on lettuce bed.

Yield: 15 servings

COURSE FOOD PRODUCTION AND SERVICES

TERMINAL PERFORMANCE OBJECTIVE NO. 6.0 (cont'd.) MISCELLANEOUS DESSERTS

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
	WHIPS, SPONGES, CREAMS AND BAVARIANS		
6.5	After instruction, the student will demonstrate the ability to follow instructions or use standard whip, sponge, cream and Bavarian recipes to produce quality products. Success will be evidenced by a score of at least 70% on the criterion referenced test and at least 70% on the practicum as determined by the instructor using product score cards.	6.5	See attached test Answers below: 1. B 2. D 3. C 4. A 5. E 6. F

FOOD PRODUCTION AND SERVICES

CRITERION TEST 6.5

MISCELLANEOUS DESSERTS

WHIPS, SPONGES, CREAMS AND BAVARIANS

Match the terms in Column A with the definition in Column B by placing the correct letter in the corresponding blank.

Column A	Column B
____ 1. Whips	A. A cream with whip cream or egg whites folded in.
____ 2. Creams	B. A topping for desserts.
____ 3. Sponges	C. Gelatin to which beaten egg whites are added.
____ 4. Bavarians	D. A mixture of milk and egg yolks cooked and folded into other ingredients or served plain.
____ 5. Mousse	E. Elaborate, light, and fluffy cream desserts.
____ 6. Charlottes	F. A light airy dessert without a liner such as lady fingers.

FOOD PRODUCTION AND SERVICES

CRITERION TEST 6.5

MISCELLANEOUS DESSERTS

WHIPS, SPONGES, CREAMS AND BAVARIANS - PRACTICUM

Prepare the following recipe and score with the product score card.

BAVARIAN CREAM

1 pint plain cream
1 pint double cream (heavy)
10 egg yolks
1½ ounces plain gelatin
8 ounces sugar
vanilla to taste

Directions:

1. Soak gelatin in a small amount of cold water.
2. Beat double cream until firm and let drain on a sieve.
3. Place sugar, egg yolks, and plain cream in sauce pot.
4. Cook slowly until thickened, but do not boil.
5. Remove and stir in gelatin.
6. Strain and add vanilla.
7. Fold in whipped cream and place in molds.
8. Place in refrigerator until ready to serve. Unmold and serve.

Yield: 12 servings

UNIT 7

QUANTITY FOOD PREPARATION

T. P. O. 7.0

QUANTITY FOOD PREPARATION - PREVIEW

This unit covers important techniques and principles for quantity food preparation which will enable the student to have laboratory experiences in quantity foods. It is by no means a repetition of Unit Four, "Basic Food Preparation".

Unit Four practicums gives the individual student an opportunity to have hands-on experiences in food preparation in small quantities with an emphasis on principles of cookery. Unit Seven provides quantity food practicums which are to be prepared by more than one student. These practicums will become a part of a planned class activity such as a luncheon, catered affair, or special order items. A student should have an opportunity to participate in a variety of experiences, therefore, the instructor should develop a record keeping system for rotating laboratory experiences.

COURSE FOOD PRODUCTION AND SERVICES

TERMINAL PERFORMANCE OBJECTIVE NO. 7.0

QUANTITY FOOD PREPARATION

After instruction, the students will demonstrate the knowledge and skills necessary to prepare foods in quantity. The criterion of success will be evidenced by at least 70% of the students correctly answering 18 out of 25 items on the criterion referenced test.

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
		7.0	See test attached
			Answers below:
			Part I
			1. B 9. J
			2. H 10. E
			3. I 11. P
			4. C 12. K
			5. F 13. O
			6. L 14. M
			7. A 15. N
			8. G
			Part II
			1. T 6. T
			2. T 7. T
			3. F 8. T
			4. T 9. T
			5. T 10. T

FOOD PRODUCTION AND SERVICES

CRITERION TEST 7.0

QUANTITY FOOD PREPARATION

PART I:

Match the terms in Column A with the definition in Column B by placing the correct letter in the corresponding blank.

Column A	Column B
___ 1. Stocks	A. Adds flavor and appearance to certain types of soup.
___ 2. Butter Flowers	B. A thin liquid which results from boiling meats or bones.
___ 3. Small fancy sandwiches	C. Used for straining soups and stocks.
___ 4. China cap	D. Priced separately.
___ 5. Kinds of Roux	E. Used to cool stock rapidly.
___ 6. Double-Decker	F. French and plain.
___ 7. Raw vegetable garnish	G. The base of small sauces.
___ 8. Leading sauce	H. A small flower formed by piping butter spreads through a pastry bag and tube.
___ 9. Cocktail	I. Appetizers.
___10. Ice tub	J. Small chilled glass of tomato juice.
___11. Dried peas or beans	K. Loose sandwich filling.
___12. Tuna salad	L. Three slices of bread and two fillings.
___13. Prime Rib of Beef	M. Three types of salad dressings.
___14. French, Mayonaises and Boiled	N. The main course of a meal.
___15. Entrée	O. Example of an entrée.
___16. A la carte	P. Will keep indefinitely.

FOOD PRODUCTION AND SERVICES

CRITERION TEST 7.0

QUANTITY FOOD PREPARATION

PART II

True - False

____ 1. Bread is commonly known as the staff of life.

____ 2. Bread originated from many nationalities and cultures.

____ 3. Brioche is a French roll.

____ 4. Blanc Mange is a milk dessert, thickened with corn starch.

____ 5. Tea is a popular beverage in the world.

____ 6. Tea is the most popular beverage in the world.

____ 7. Coffee is called the hospitality beverage.

____ 8. Coffee or tea goes well with desserts.

____ 9. Corn starch, gelatin and arrowroot are thickening agents.

____10. Proper scaling of ingredients is vital in preparing foods in quantity.

COURSE FOOD PRODUCTION AND SERVICES

TERMINAL PERFORMANCE OBJECTIVE NO. 7.0 (cont'd.) QUANTITY FOOD PREPARATION

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
	STOCKS AND SOUPS		
7.1	After instruction, the student will demonstrate the ability to follow directions or standard recipes for preparing quality stocks and soups. Success will be evidenced by a score of at least 70% on the criterion referenced test and at least 70% on the Practicum, as judged by the instructor using product score cards.	7.1	See attached test Answers below: 1. A 2. A 3. D 4. D 5. C

FOOD PRODUCTION AND SERVICES

CRITERION TEST 7.1

QUANTITY FOOD PREPARATION

STOCKS AND SOUPS

Multiple Choice - From the following statements select the correct answer and write the letter in the corresponding blank.

____ 1. A soup is only as good as

A. stock used
B. vegetables used
C. thickening used

____ 2. Soups should be seasoned

A. moderately
B. heavily
C. not at all

____ 3. Thick soups derive their thickness from products added to stock such as

A. rice
B. potatoes
C. barley
D. all of the above
E. none of the above

____ 4. Stocks used to make soups are

A. ham
B. veal
C. chicken
D. all of the above
E. none of the above

____ 5. Garnish may be added

A. during preparation
B. before serving
C. both of the above
D. none of the above

FOOD PRODUCTION AND SERVICES

CRITERION TEST 7.1

QUANTITY FOOD PREPARATION

STOCKS AND SOUPS - PRACTICUM

Prepare the following recipe and score using the product score card.

CHICKEN STOCK

15 pounds of chicken bones, necks and giblet
1 pound onion (cut rough)
1 pound celery (cut rough)
5 gallons water
4 ounces parsley stems
salt and pepper to taste

Directions:

1. Place chicken bones and water in large stock pot and bring to a quick boil.
2. Remove scum with skimmer.
3. Add remaining ingredients and simmer 3 to 4 hours. Remove from heat.
4. Strain through china cap.
5. Cool rapidly in tub of ice.
6. Refrigerate until ready to use.

FOOD PRODUCTION AND SERVICES

CRITERION TEST 7.1

QUANTITY FOOD PREPARATION

STOCKS AND SOUPS - PRACTICUM (PART II)

CREAM OF CHICKEN SOUP

2 gallons chicken stock
1 gallon milk
1 pound butter
12 ounces flour
8 ounces diced celery
8 ounces diced chicken meat
1 pound diced onions

Directions:

1. Place butter in stock pot and melt.
2. Add onions and celery and saute until slightly tender.
3. Add flour to make roux and cook about 5 minutes.
4. Add hot chicken stock and whip vigorously with wire whip until thick and smooth.
5. Reduce heat and simmer 1½ hours.
6. Strain through china cap forcing as much of vegetable pulp as possible through china cap.
7. Pour in hot milk, stirring gently with a wooden paddle.
8. Stir in diced chicken.
9. Season with salt and pepper and serve hot.

Yield: 3½ gallons

COURSE FOOD PRODUCTION AND SERVICES

TERMINAL PERFORMANCE OBJECTIVE NO. 7.0 (cont'd.) QUANTITY FOOD PREPARATION

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
	SAUCES AND GRAVIES		
7.2	After instruction, the student will demonstrate the ability to follow directions or standard recipes for preparing quality sauces and gravies. Success will be evidenced by a score of at least 70% on the criterion referenced test and at least 70% on the practicum as judged by the instructor using product score cards.	7.2	See attached test Answers below: 1. T 2. T 3. T 4. F 5. T 6. T 7. T 8. T 9. T 10. F

FOOD PRODUCTION AND SERVICES

CRITERION TEST 7.2

QUANTITY FOOD PREPARATION

SAUCES AND GRAVIES

True - False

___ 1. Sauces or gravies are thickened rich flavored liquids used to compliment another dish.

___ 2. Gravies should be of the same flavor as the accompaning dish.

___ 3. Sauces do not always contain the same flavor as the dish it accompanies.

___ 4. Sauces should be dull and stiff in consistency.

___ 5. Gravies should have a light sheen.

___ 6. Sauces are of two kinds; small sauce and leading sauce.

___ 7. The leading sauce is a base sauce.

___ 8. Small sauces are made from leading sauces.

___ 9. A roux is necessary to make a sauce.

___10. A roux is a mixture of flour and water.

FOOD PRODUCTION AND SERVICES

CRITERION TEST 7.2

QUANTITY FOOD PREPARATION

SAUCES AND GRAVIES - PRACTICUM

Prepare the following recipe and score using the product score card.

ROAST BEEF GRAVY

1 gallon beef stock
12 ounces beef drippings from roasting pan
10 ounces flour
½ cup tomato puree

Directions:

1. Place the drippings in a sauce pot and heat.
2. Add flour making a roux.
3. Cook until slightly browned.
4. Add hot stock, whipping rapidly with a wire whip until slightly thickened and smooth.
5. Add tomato puree and simmer for 20 minutes.
6. Strain through a china cap into stainless steel container.
7. Season with salt and pepper.
8. Serve 2 to 2½ ounces per portion.

Yield: 1 gallon

COURSE FOOD PRODUCTION AND SERVICES

TERMINAL PERFORMANCE OBJECTIVE NO. 7.0 (cont'd.) QUANTITY FOOD PREPARATION

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
	APPETIZERS		
7.3	After instruction, the student will demonstrate the ability to follow directions or standard recipes for preparing quality appetizers. Success will be evidenced by a score of at least 70% on the criterion referenced test and at least 70% on the practicum as judged by the instructor using product score cards.	7.3	See attached test Answers below: 1. B 2. H 3. D 4. A 5. F 6. E 7. C 8. G

FOOD PRODUCTION AND SERVICES

CRITERION TEST 7.3

QUANTITY FOOD PREPARATION

APPETIZERS

Matching - Match the terms in Column A with the definition in Column B by placing the correct letter in the corresponding blank.

Column A	Column B
___ 1. Consommés	A. A small morsel of food served to stimulate the appetite.
___ 2. Dips	B. Thin soups served before the main course.
___ 3. Hors d'oeuvres	C. Small portions of salads served before the main course.
___ 4. Appetizers	D. Small portions of highly seasoned foods which preceed a meal.
___ 5. Cocktails	E. Highly seasoned food served on toasted bread of various colors and shapes.
___ 6. Canapes	F. Fruit or vegetable juices served in small chilled glasses.
___ 7. Petite Salads	G. Stuffed celery, olives, pickles and raddishes served in a deep dish.
___ 8. Relishes	H. Various combinations of ingredients, usually with a cheese base, used for dunking.

FOOD PRODUCTION AND SERVICES

CRITERION TEST 7.3

QUANTITY FOOD PREPARATION

APPETIZERS - PRACTICUM

Prepare the following recipe and score using the product score card.

SWEDISH MEAT BALLS

2 pounds ground chuck
2 eggs
1½ teaspoons salt
1 cup bread crumbs
2 teaspoons minced onion
½ teaspoon oregano
½ teaspoon dry mustard
½ teaspoon nutmeg
½ teaspoon pepper
¼ cup parsley flakes

Directions:

1. Combine all ingredients together and mix throughly.

2. Form into small balls. Place on lightly greased sheet pans.

3. Place in preheated oven, 400°F and bake until firm. Approximately 20 minutes.

4. Remove and serve from chafing dish with Hot Guava sauce.

Yield: 6 to 8 dozen

FOOD PRODUCTION AND SERVICES

CRITERION TEST 7.3

QUANTITY FOOD PREPARATION

APPETIZERS - PRACTICUM (PART II)

HOT GUAVA SAUCE

2 cups Guava jelly
1 tablespoon dry mustard
½ cup cooking sherry

Directions:

1. Make paste of guava jelly and dry mustard.

2. Add cooking sherry and stir.

3. Marinate pre-cooked Swedish Meat Balls.

COURSE FOOD PRODUCTION AND SERVICES

TERMINAL PERFORMANCE OBJECTIVE NO. 7.0 (cont'd.) QUANTITY FOOD PREPARATION

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
	SANDWICHES		
7.4	After instruction, the student will demonstrate the ability to follow directions or standard recipes for preparing a variety of quality sandwiches. Success will be evidenced by a score of at least 70% on the criterion referenced test and at least 70% on the practicum as judged by the instructor using product score cards.	7.4	See attached test Answers below: 1. T 6. T 2. T 7. T 3. T 8. T 4. F 9. T 5. T 10. T

FOOD PRODUCTION AND SERVICES

CRITERION TEST 7.4

QUANTITY FOOD PREPARATION

SANDWICHES

True - False

___ 1. One or more slices of bread with a layer of filling is called a sandwich.

___ 2. A grilled sandwich is heated on a flat surface.

___ 3. Cut sandwiches with a sawing motion.

___ 4. Fillings should be spread with a knife.

___ 5. Knives should be very sharp for cutting sandwiches.

___ 6. Sandwich spread refers to the filling.

___ 7. Loose spreads are fillings such as tuna, chicken and egg salad.

___ 8. Sandwiches should be wrapped to prevent them from drying out.

___ 9. Fillings and spreads should be arranged in sequence to eliminate wasted motion.

___10. Portion control is important to the profit margin in making sandwiches.

FOOD PRODUCTION AND SERVICES

CRITERION TEST 7.4

QUANTITY FOOD PREPARATION

SANDWICHES - PRACTICUM

Prepare the following recipe and score using the product score card.

TUNA FISH SALAD

4 pounds light chuck tuna, drained
2 dozen cooked eggs, minced
1½ pounds sweet relish
1 pound celery, minced
1 pound onion, minced
¼ cup lemon juice
salt and pepper to taste
3 pounds mayonaise
½ pound prepared mustard

Directions:

1. Measure and combine all ingredients.
2. Mix throughly with a wooden spoon.
3. Using a No. 24 dipper, portion on bread.
4. Spread evenly and close sandwich.
5. Wrap in waxed paper and chill until ready to serve.
6. May be garnished with pickles.

Yield: 50 sandwiches

COURSE FOOD PRODUCTION AND SERVICE

TERMINAL PERFORMANCE OBJECTIVE NO. 7.0 (cont'd.)

QUANTITY FOOD PREPARATION

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
	SALADS		
7.5	After instruction, the student will demonstrate the ability to follow directions or quality salads. Success will be evidenced by a score of at least 70% on the criterion referenced test and at least 70% on the practicum as judged by the instructor using product score cards.	7.5	See attached test Answers below: 1. A 2. D 3. E 4. B 5. C

FOOD PRODUCTION AND SERVICES

CRITERION TEST 7.5

QUANTITY FOOD PREPARATION

SALADS

Multiple Choice - From the following statements, select the correct answer and place the letter in the corresponding blank.

___ 1. A salad may be defined as

A. a combination of hot or cold ingredients
B. milk, cheese and eggs combined
C. raw fruits combined with vegetables

___ 2. Salads may be served as

A. appetizers
B. entrees
C. main course
D. all of the above
E. none of the above

___ 3. A salad dressing adds to salad

A. flavor
B. food value
C. aids digestion
D. none of the above
E. all of the above

___ 4. A salad is garnished to add

A. nutrients
B. eye appeal
C. variety

___ 5. Salad dressings are of

A. 6 basic types
B. 8 basic types
C. 3 basic types

FOOD PRODUCTION AND SERVICES

CRITERION TEST 7.5

QUANTITY FOOD PREPARATION

SALADS - PRACTICUM

Prepare the following recipe and score using the product score card.

WALDORF SALAD

2 quarts of eating apples
(cored and diced medium)
1½ quarts celery, diced medium
1½ quarts mayonaise
1 pint raisins
1 pint pecans, chopped
½ quart lemon juice
25 lettuce leaves, washed
3 heads iceburg lettuce, shredded
25 parsley sprigs

Directions:

1. Place apples, celery, pecans and raisins in a mixing container.
2. Add lemon juice and mayonaise and toss gently.
3. Line 25 cold salad plates with lettuce leaves.
4. Top with shredded lettuce
5. Using a #12 dipper, portion salad on lettuce beds.
6. Garnish with parsley sprigs.

Yield: 25 servings

COURSE FOOD PRODUCTION AND SERVICES

TERMINAL PERFORMANCE OBJECTIVE NO. 7.0 (cont'd.) QUANTITY FOOD PREPARATION

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
	ENTREES		
7.6	After instruction, the student will demonstrate the ability to follow directions or standard recipes for preparing a variety of quality Entrees. Success will be evidenced by a score of at least 70% on the criterion referenced test and at least 70% on the practicum as judged by the instructor using product score cards.	7.6	See attached test Answers below: Part I: 1. E; 2. C; 3. D; 4. B; 5. A Part II: 1. T; 2. T; 3. F; 4. T; 5. T

FOOD PRODUCTION AND SERVICES

CRITERION TEST 7.6

QUANTITY FOOD PRODUCTION

ENTREES

PART I - Arrange the following list of meal courses in the order which they are served, by placing the correct letter in the corresponding blank.

A. Dessert	1st _____
B. Entree	2nd _____
C. Soup	3rd _____
D. Salad	4th _____
E. Appetizer	5th _____

PART II - True - False

___ 1. The entree is the main course of a meal.

___ 2. The entree could be a casserole.

___ 3, Entree means priced separately.

___ 4. Hor d'oeuvres are served at the end of the meal.

___ 5. Soups may be a separate course or served as the entree.

FOOD PRODUCTION AND SERVICES

CRITERION TEST 7.6

QUANTITY FOOD PREPARATION

ENTREES - PRACTICUM

Prepare the following recipe and score using the product score card.

SWISS STEAK

25-8 ounce round steaks, ½ inch thick
½ pound onions, minced
1 clove garlic, minced
6 ounces tomato puree
3 quarts water or brown stock
1½ cups salad oil
6 ounces bread flour

Directions:

1. Heat oil in fry pan or heavy skillet and brown steaks on both sides.
2. Place browned steaks in roast pan and hold.
3. Place minced onion and garlic in pan where steaks were browned and saute until brown.
4. Add flour making a roux.
5. Stir with a kitchen spoon until flour is well blended and lightly browned.
6. Remove this mixture to sauce pot. Add hot water or brown stock and tomato puree while whipping with a wire whip.
7. Cook until slightly thickened.
8. Season with salt and pepper.
9. Pour sauce over steaks. Cover and bake in pre-heated oven at 350°F for 2 hours or until steaks are tender.
10. Remove and place in steam table pan. Serve one (1) steak per portion with 2 to 2½ ounces of sauce.

Yield: 25 servings

COURSE FOOD PRODUCTION AND SERVICES

TERMINAL PERFORMANCE OBJECTIVE NO. 7.0 (cont'd.)

QUANTITY FOOD PREPARATION

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
	VEGETABLES		
7.7	After instruction, the student will demonstrate the ability to follow directions or standard recipes for preparing a variety of quality vegetables. Success will be evidenced by a score of at least 70% on the criterion referenced test and at least 70% on the practicum as judged by the instructor using product score card.	7.7	See attached test Answers below: 1. A 6. B 2. B 7. B 3. A 8. C 4. B 9. C 5. C 10. D

FOOD PRODUCTION AND SERVICES

CRITERION TEST 7.7

QUANTITY FOOD PREPARATION

VEGETABLES

Multiple Choice - From the following statements, select the correct answer and place in the corresponding blank.

___ 1. Vegetables are of two groups

A. fresh or dried
B. fresh or canned
C. frozen or canned

___ 2. Dried vegetables include

A. cereals and herbs
B. legumes and cereals
C. spices and legumes

___ 3. Dried vegetables should be stored in a

A. cool dry place
B. dark and moist place
C. warm and dry place

___ 4. Frozen vegetables should be thawed

A. under running water
B. at refrigerator temperature
C. in an open container

___ 5. Vegetables should be cut uniformly for

A. appearance
B. taste
C. proper and even cooking

___ 6. Most green vegetables contain a high percentage of

A. alkali
B. acids
C. carbon

___ 7. When overcooked, the color in which of the following group of vegetalbes would be affected?

A. string beans, broccoli and lima beans
B. carrots, corn and squash
C. white onions, cauliflower and turnips

FOOD PRODUCTION AND SERVICES

CRITERION TEST 7.7

QUANTITY FOOD PREPARATION

VEGETABLES

___ 8. Dried vegetables will keep in a cool dry place for

A. 6 months
B. 1 year
C. indefinitely

___ 9. When cooking vegetables on top of the range, the highest temperature that can be reached is

A. 220°F
B. 230°F
C. 212°F

___10. Which of the following rules should be followed in the preparation of vegetables?

A. use only enough water to cover the vegetables
B. cook only until the vegetable is tender.
C. season vegetables just before serving.
D. all of the above
E. none of the above

FOOD PRODUCTION AND SERVICES

CRITERION TEST 7.7

QUANTITY FOOD PREPARATION

VEGETABLES - PRACTICUM

Prepare the following recipe and score using the product score card.

SQUASH CASSEROLE

6 pounds yellow squash, sliced
½ cup onion, minced
½ cup pimentoes, chopped
2 cups cream of chicken soup
1 pint sour cream
8 cups bread cubes, toasted
1 teaspoon oregano
1 teaspoon parsley flakes
½ teaspoon sage

Directions:

1. Wash and cook squash in small amount of water, uncovered, until tender.

2. Combine toasted bread cubes with oregano, parsley and sage and mix lightly in a bowl. Set aside.

3. Combine cooked squash, onion, pimentoes, chicken soup, sour cream, and ½ of bread cube mixture. Toss throughly.

4. Lightly oil bottom of bake pan. Sprinkle ½ of remaining bread crumb mixture on bottom of pan.

5. Pour in squash mixture and top with remaining bread cube mixture.

6. Bake in pre-heated oven at 350°F until bubbly.

7. Remove to steam table and serve hot

Yield: 25 servings

COURSE FOOD PRODUCTION AND SERVICES

TERMINAL PERFORMANCE OBJECTIVE NO. 7.8 (cont'd.) QUANTITY FOOD PREPARATION

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
	BREADS		
7.8	After instruction, the student will demonstrate the ability to follow directions or standard recipes for preparing a variety of quality breads. Success will be evidenced by a score of at lease 70% on the criterion referenced test and at least 70% on the practicum as judged by the instructor using product score cards.	7.8	See attached test Answers below: 1. D 2. B 3. E 4. C 5. A

FOOD PRODUCTION AND SERVICES

CRITERION TEST 7.8

QUANTITY FOOD PREPARATION

BREADS

Matching - Match the terms in Column A with the definition in Column B by placing the correct letter in the corresponding blank.

Column A	Column B
____ 1. Coffee cakes and tea rings	A. Flour, water, leavening and salt.
____ 2. Rolls	B. Small pieces of shaped yeast dough.
____ 3. Crullers and doughnuts	C. Raisin, cinnamon, and nuts.
____ 4. Variations of white bread	D. Sweet yeast doughs.
____ 5. Basic ingredients needed to make bread	E. Fried yeast dough.

FOOD PRODUCTION AND SERVICES

CRITERION TEST 7.8

QUANTITY FOOD PREPARATION

BREADS - PRACTICUM

Prepare the following recipe and score using the product score cards.

RYE BREAD

4½ pounds white rye flour
15 pounds high gluten bread flour
10 ounces salt
6 ounces whole caraway seeds
4 ounces ground caraway seeds
4 ounces shortening (regular)
1½ gallons water
12 ounces compressed yeast

Directions:

1. Place all ingredients in mixing bowl and mix until well developed, 10 minutes on 2nd speed.

2. Let dough ferment 1 hour and 30 minutes.

3. Take to bench and scale in desired units.

4. Make up or mold into desired shapes.

5. Wash with egg wash and proof until 3/4 the original size.

6. Bake at 400 F until done.

Yield: 36 one pound loaves

COURSE FOOD PRODUCTION AND SERVICES

TERMINAL PERFORMANCE OBJECTIVE NO. 7.9 (cont'd.)

QUANTITY FOOD PREPARATION

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
	DESSERTS		
7.9	After instruction, the student will demonstrate the ability to follow directions or standard recipes for preparing a variety of desserts. Success will be evidenced by a score of at least 70% on the criterion referenced test and at least 70% on the practicum as judged by the instructor using product score cards.	7.9	See attached test Answers below: 1. T 2. T 3. T 4. T 5. F 6. F 7. T 8. T

FOOD PRODUCTION AND SERVICES

CRITERION TEST 7.9

QUANTITY FOOD PREPARATION

DESSERTS

True - False

____ 1. The term dessert was derived from clearing the table of all food and serving a sweet course.

____ 2. Desserts add sweetness to the end of the meal.

____ 3. Desserts are two types, plain and fancy.

____ 4. Charlotte Mousse is a fancy dessert.

____ 5. Eclairs are small fancy cakes.

____ 6. Petit Fours are sometimes used as appetizers.

____ 7. Blanc Mange is a milk dessert, thickened with corn starch.

____ 8. Chiffons are light airy desserts.

FOOD PRODUCTION AND SERVICES

CRITERION TEST 7.9

QUANTITY FOOD PREPARATION

DESSERTS - PRACTICUM

Prepare the following recipe and score using the product score card.

CHEESE CAKE

12 pounds cream cheese
6 pounds granulated sugar
1½ pounds bread flour
½ pint lemon juice
4 pounds egg yolks
1 quart egg white
1 ounce salt
2 pounds butter

Directions:

1. Cream the cream cheese, sugar, salt, and flour until light.
2. Add butter and cream until light.
3. Add egg yolks and mix throughly.
4. Add lemon juice and incorporate throughly.
5. Whip egg whites until stiff.
6. Fold into cheese mixture.
7. Deposit in well greased cake pans.
8. Place in sheet pans, ½ full of water.
9. Place in pre-heated oven, 350°F and bake until golden brown and mixture is set (approximately 1 hour).
10. Let cool slightly and invert on serving dish.

Yield: 8 10 inch cakes.

COURSE FOOD PRODUCTION AND SERVICES

TERMINAL PERFORMANCE OBJECTIVE NO. 7.10 (cont'd.)

QUANTITY FOOD PREPARATION

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
	BEVERAGES		
7.10	After instruction, the student will demonstrate the ability to follow directions or standard recipes for preparing a variety of quality beverages. Success will be evidenced by a score of at least 70% on the criterion referenced test and and at least 70% on the practicum as judged by the instructor using product score cards.	7.10	See attached test Answers below: 1. T 2. T 3. T 4. T 5. F 6. T 7. T 8. T

FOOD PRODUCTION AND SERVICES

CRITERION TEST 7.10

QUANTITY FOOD PREPARATION

BEVERAGES

True - False

___ 1. Coffee is a popular symbol of hospitality.

___ 2. Coffee, tea and cocoa are considered basic beverages.

___ 3. A good rule for making perked coffee, is to allow one teaspoon of coffee per cup of water.

___ 4. Coffee, tea, and cocoa contain stimulants.

___ 5. Fruit and vegetable juices are not classified as beverages.

___ 6. Coffee and tea have no nutritional value.

___ 7. Cocoa contains small amounts of protein, starch and minerals, but mostly fats.

___ 8. Fruit and vegetable juices, when used as a beverage, are a rich source of vitamins and minerals.

FOOD PRODUCTION AND SERVICES

CRITERION TEST 7.10

QUANTITY FOOD PREPARATION

BEVERAGES - PRACTICUM

Prepare the following recipe and score using the product score cards.

TEA

½ pound tea
3¼ gallon water, boiling

Directions:

1. Preheat tea urn with boiling water and drain.
2. Place measured tea into hot urn.
3. Pour measured boiling water over tea and cover urn.
4. Allow to steep 3 to 5 minutes, depending on desired strength.
5. Strain into another preheated urn.
6. Serve as desired.

Yield: 50 servings

UNIT 8

FOOD SERVICE

COURSE FOOD PRODUCTION AND SERVICES

TERMINAL PERFORMANCE OBJECTIVE NO. 8.0

FOOD SERVICE

After instruction, the students will demonstrate a knowledge of the skills necessary for serving food in a variety of food service facilities. Criterion for success will be evidenced by at least 70% of the students correctly answering 11 out of 15 items on the criterion referenced test.

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
		8.0	See attached test Answers below: 1. A 2. B 3. C 4. B 5. C 6. B 7. B 8. A 9. C 10. C 11. C 12. B 13. C 14. C 15. A

FOOD PRODUCTION AND SERVICES

CRITERION TEST 8.0

FOOD SERVICE

PART I - Multiple Choice - Select the correct answer and place the letter in the corresponding blank.

___ 1. The chief responsibility of the bus person is

A. to clear tables
B. to seat customers
C. to present checks

___ 2. Cooperation, courtesy and dependability are

A. grooming traits
B. personality traits
C. undesirable traits

___ 3. Place cups and saucers to the

A. left of the fork
B. tip of the knife
C. right of the spoon

___ 4. A man who waits on customers is a

A. waitress
B. waiter
C. du jour

___ 5. A general term which includes all eating implements is called

A. a la mode
B. demitasse
C. flatware

___ 6. The place setting for each person is called

A. the top
B. the cover
C. the bottom

___ 7. The appearance of the dining room is the responsibility of the

A. waiter/waitress
B. host/hostess
C. bus person

FOOD PRODUCTION AND SERVICES

CRITERION TEST 8.0

FOOD SERVICE

___ 8. Customers with small children should be assisted by the

A. Host/Hostess
B. Waiter/Waitress
C. Manager

___ 9. The "bill of fare" is the

A. tip slip
B. check
C. menu

___10. A buffet is

A. a special dish
B. a variety of foods
C. a type of food service

___11. Which of the following would not be catered?

A. weddings
B. banquets
C. football games

___12. A garland is a

A. table cover
B. a drape of greenery or flowers
C. type of service

___13. The capital required for a business refers to

A. location of equipment
B. placement in the state
C. money for operation

___14. The most popular garnish for food trays is

A. carrot curls and onion rings
B. raddishes and endive
C. paprika and parsley sprigs

___15. Adding to the eye appeal of food is called

A. garnishing
B. stocking
C. marinating

COURSE FOOD PRODUCTION AND SERVICES

TERMINAL PERFORMANCE OBJECTIVE NO. 8.0 (cont'd.) FOOD SERVICE

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
	BUS PERSON		
8.1	After instruction, the student will demonstrate a knowledge of the duties, responsibilities, desirable personal standards and personality traits for a bus person, as evidenced by accurately completing 7 out of 10 criterion referenced items.	8.1	See attached test Answers below: 1. F 2. H 3. A 4. G 5. E 6. B 7. J 8. D 9. I 10. C

FOOD PRODUCTION AND SERVICES

CRITERION TEST 8.1

FOOD SERVICE

BUS PERSON

Matching - Match the terms in Column A with the definition in Column B by placing the correct letter in the corresponding blank.

Column A	Column B
___ 1. Customer Service	A. Daily bath, shave, and haircut
___ 2. Accident Prevention	B. Must be clean and pressed
___ 3. Well-groomed	C. Smoking and chewing gums
___ 4. Prevention of Disease	D. Respect for others, cooperative and honest
___ 5. Responsibilities	E. Cleaning, dusting, vacuuming and clearing tables
___ 6. Uniforms	F. Serve or refill coffee, water or tea
___ 7. Adaptability	G. Hands away from face and hair
___ 8. Personality Traits	H. Clean up spills
___ 9. Transporting dishes	I. On a tray
___10. Personal habits	J. Able to adjust to all types of customers

COURSE FOOD PRODUCTION AND SERVICES

TERMINAL PERFORMANCE OBJECTIVE NO. 8.0 (cont'd.) FOOD SERVICE

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
	WAITER / WAITRESS		
8.2	After instruction, the student will demonstrate a knowledge of the duties, responsibilities and desirable qualifications for a Waiter/Waitress, as evidenced by accurately completing 7 out of 10 criterion referenced items.	8.2	See attached test Answers below: 1. T 6. F 2. T 7. T 3. T 8. F 4. T 9. F 5. F 10. F

FOOD PRODUCTION AND SERVICES

CRITERION TEST 8.2

FOOD SERVICE

WAITER/WAITRESS

True - False

___ 1. A waiter is a male who waits on customers in a restaurant.

___ 2. A waitress is a female who waits on customers in a restaurant.

___ 3. A station is an assigned group of tables or booths.

___ 4. Cover means the space allotted each guest.

___ 5. All food should be removed from the right of the guest.

___ 6. Beverages should be served and removed from the left.

___ 7. Never use any china or glass ware that is cracked or chipped.

___ 8. The water glasses should be placed at the right of the tea glass.

___ 9. Butter, cheese and lemons should be served with the fingers.

___10. Never place salad directly in front of the customer.

COURSE FOOD PRODUCTION AND SERVICES

TERMINAL PERFORMANCE OBJECTIVE NO. 8.0 (cont'd.) FOOD SERVICE

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
	HOST/HOSTESS		
8.3	After instruction the student will demonstrate a knowledge of the duties, responsibilities and desirable qualifications for a Host/Hostess, as evidenced by accurately completing 7 out of 10 criterion referenced items.	8.3	See attached test Answers below: 1. T 6. T 2. T 7. T 3. T 8. T 4. F 9. F 5. F 10. F

FOOD PRODUCTION AND SERVICES

CRITERION TEST 8.3

FOOD SERVICE

HOST/HOSTESS

True - False

___ 1. A host is a male who entertains and receives guests and sometimes carves meats and serves the main course of the meal.

___ 2. A hostess is a female who entertains and receives guests and sometimes may serve salad, dessert, and beverages at a meal.

___ 3. The host or hostess seats customers at tables.

___ 4. When a person is alone, he should be seated at a large table to give him lots of room.

___ 5. Never give customers their choice of tables.

___ 6. During rush periods, the host or hostess may help clean tables.

___ 7. The host or hostess makes special arrangements for parties.

___ 8. The host or hostess is responsible for the appearance of the dining room.

___ 9. Placing the opened menu before each customer is not a responsibility given a host or hostess.

___10. The host or hostess should not assist customers with children because it may interfere with seating other guest.

COURSE FOOD PRODUCTION AND SERVICES

TERMINAL PERFORMANCE OBJECTIVE NO. 8.0 (cont'd.) FOOD SERVICE

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
	CATERING		
8.4	After instruction, the student will demonstrate a knowledge of catering by accurately completing 7 out of 10 criterion referenced items.	8.4	See attached test Answers below; 1. C 6. I 2. H 7. A 3. E 8. G 4. F 9. J 5. B 10. D

FOOD PRODUCTION AND SERVICES

CRITERION TEST 8.4

FOOD SERVICE

CATERING

Matching - Match the terms in Column A with the definition in Column B by placing the correct letter in the corresponding blank.

Column A	Column B
___ 1. Menu planning	A. Weddings, luncheons, teas and holiday occasions.
___ 2. Advertising and promotions	B. Dishes, flatware, skirts for tables, and serving pieces.
___ 3. Skills needed	C. Recipe, use of color, texture and flavor.
___ 4. Record keeping	D. Ice carvings, candles, and garlands.
___ 5. Equipment	E. Creativity, ability to organize, knowledge of table setting and service.
___ 6. Catering	F. Labor cost, food cost, transportation cost, and equipment cost.
___ 7. Catered functions	G. Sources of food and equipment, capital required.
___ 8. Purchasing	H. Business cards and newspaper.
___ 9. Buffet	I. The act of providing food and services for special occasions.
___10. Decorations	J. Most common type of catering service

COURSE FOOD PRODUCTION AND SERVICE

TERMINAL PERFORMANCE OBJECTIVE NO. 8.0 (cont'd.) FOOD SERVICE

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
	FOOD GARNISHING		
C.5	After instruction, the student will demonstrate knowledge and skills in Food Garnishing as evidenced by accurately completing 7 out of 10 criterion referenced items.	8.5	See attached test Answers below; 1. D 6. D 2. A 7. D 3. A 8. A 4. A 9. B 5. C 10. C

FOOD PRODUCTION AND SERVICES

CRITERION TEST 8.5

FOOD SERVICE

FOOD GARNISHING

Multiple Choice - From the following questions, select the correct answer and place in the corresponding blank.

___ 1. The purpose of food garnishing is to

A. add eye appeal
B. improve the form
C. increase the taste
D. all of the above
E. none of the above

___ 2. The garnish should at all times be simple. It should

A. attract
B. distract
C. clash

___ 3. From the following list, select the proper garnish to be used on an apple pie.

A. apple slices and cinnamon sticks
B. whole apples and parsley
C. parsley sprigs and mint leaves

___ 4. Select the garnish which would not be appropriate for a meat tray.

A. icing flowers and sugar molds
B. fresh fruits and raw vegetables
C. cherry tomatoes and parsley

___ 5. A proper garnish for fish would be

A. cloves
B. cinnamon sticks
C. lemon wedges

___ 6. Garnishing is important because

A. people eat with their eyes.
B. they add color and texture.
C. they make plain dishes appealing.
D. all of the above.
E. none of the above.

FOOD PRODUCTION AND SERVICES

CRITERION TEST C.5

FOOD SERVICE

FOOD GARNISHING

___ 7. Soup garnishes should be cut small because they add

A. color and flavor
B. volume and body
C. quantity and quality
D. all of the above
E. none of the above

___ 8. Vegetable garnishes cut brunoise style are

A. diced very small
B. cut in long thin strips
C. finely shredded

___ 9. From the following, select the most suitable garnish for a baked ham.

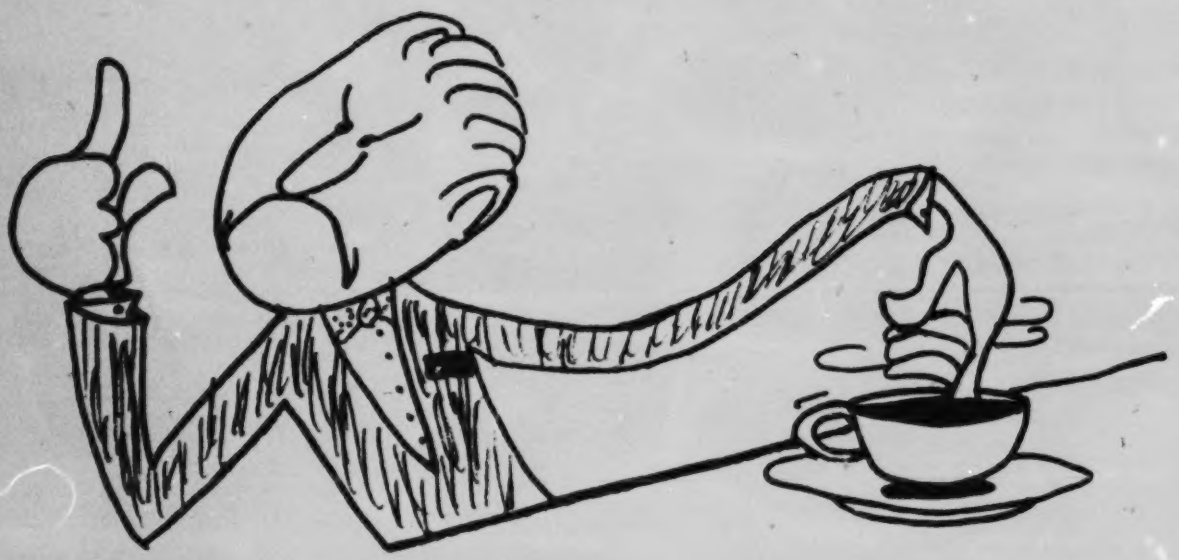
A. parsley sprigs and mint leaves
B. pineapples, cherries, and cloves
C. lemon and lime wedges

___10. Which of the following garnishes could be sauteed to impart flavor and add color

A. apple wedges
B. mint leaves
C. onions

UNIT 9

SUPERVISION AND MANAGEMENT



COURSE FOOD PRODUCTION AND SERVICES

TERMINAL PERFORMANCE OBJECTIVE NO. 9.0

ACCREDITATION STANDARD: SUPERVISION AND MANAGEMENT

After instruction, the students will demonstrate knowledge and skills necessary for supervisory and managerial functions needed by an entry level food service employee. The criterion of success will be evidenced by at least 70% of the students correctly answering 7 out of 10 items on the criterion referenced test.

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
		9.0	See attached test Answers below: 1. B 6. A 2. B 7. C 3. C 8. C 4. B 9. C 5. C 10. A

FOOD PRODUCTION AND SERVICES

CRITERION TEST 9.0

SUPERVISION AND MANAGEMENT

Multiple Choice - Select the correct answer and place the letter in the corresponding blank.

___ 1. An a la carte menu means

A. the price of the entire meal
B. each item priced separately
C. two or more items priced together

___ 2. The menu should be set up in

A. any order
B. sequence
C. price ranges

___ 3. The entree is

A. the dessert course
B. the appetizer
C. the main dish

___ 4. Keep a bulletin board in the kitchen to

A. decorate the area
B. note needs as they arise
C. plan menu's on

___ 5. A deterrent to saving time is

A. convenience foods
B. menu planning
C. horse play

___ 6. For maximum use of time

A. plan ahead
B. do not prepare ahead
C. do not use schedules

___ 7. Poultry grades are

A. choice, commercial, utility
B. good, fair, poor
C. A, B, C

FOOD PRODUCTION AND SERVICES

CRITERION TEST 9.0

SUPERVISION AND MANAGEMENT

___ 8. The store room should be located

A. in a separate building
B. away from the kitchen
C. between the kitchen and the preparation area

___ 9. Date stamps provide for

A. freshness of foods
B. quality of foods
C. rotation of foods

___10. Inventory is

A. a means of cost control
B. list of food to be purchased
C. list of menus on hand

COURSE FOOD PRODUCTION AND SERVICES

TERMINAL PERFORMANCE OBJECTIVE NO. 9.0 (cont'd.) SUPERVISION AND MANAGEMENT

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
	MENU PLANNING		
9.1	After instruction, the student will demonstrate the ability to plan well balanced menus, necessary for an entry level position in food service supervision and management as determined by the instructor. Success will be evidenced by accurate completion of at least 7 out of 10 criterion referenced items.	9.1	See test attached Answer below: 1. T 6. T 2. T 7. T 3. T 8. T 4. T 9. T 5. F 10. T

FOOD PRODUCTION AND SERVICES

CRITERION TEST 9.1

SUPERVISION AND MANAGEMENT

MENU PLANNING

TRUE - FALSE

___ 1. In planning a menu, the type of food service establishment must be considered.

___ 2. The following list would be types of food service establishments; Nursing homes, cafeterias, hospitals and restaurants.

___ 3. Types of customers, customers age and sex, income levels, and nationalities are important factors to be considered in menu planning.

___ 4. Menu planning is based on available equipment, number of employees, season of the year, and customer food preferences.

___ 5. The sequence in which food is placed on the menu makes no difference.

___ 6. In a restaurant the following menus would be found; Limited menu, A la carte, and Specialty menu.

___ 7. A menu that is successful in one food service establishment may not be successful in another.

___ 8. A luncheon menu should include the entree and all items served with it, followed by the price.

___ 9. An a la carte menu has an extensive selection of foods that are classified into 13 groups.

___10. A list of various dishes that customers may choose or make their food selection is called a menu.

COURSE FOOD PRODUCTION AND SERVICES

TERMINAL PERFORMANCE OBJECTIVE NO. 9.2 (cont'd.) SUPERVISION AND MANAGEMENT

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
	WORK TIME SCHEDULE		
9.2	After instruction, the student will demonstrate the ability to plan and implement a suitable work time schedule, necessary for an entry level position in food service supervision and management as determined by the instructor. Success will be evidenced by accurate completion of 7 out of 10 criterion referenced items.	9.2	See attached test Answers below: 1. T 6. T 2. T 7. T 3. T 8. T 4. T 9. T 5. F 10. T

FOOD PRODUCTION AND SERVICES

CRITERION TEST 9.2

SUPERVISION AND MANAGEMENT

WORK TIME SCHEDULE

TRUE - FALSE

___ 1. Meal planning includes researching for recipes and time spent looking for ideas.

___ 2. Meal management is using time energy and money wisely.

___ 3. Time and energy spent in a kitchen is related to the efficiency of the kitchen and its equipment.

___ 4. Money buys time easily and in many ways.

___ 5. The use of convenience foods does not cut down on time spent in the preparation of food.

___ 6. Knowledge, skills and abilities are resources which control the use of time.

___ 7. A cook book and knowledge of time required for preparing different menu items are essential to a restaurant operation.

___ 8. Writing down all jobs to be done and estimating how long each task will require allows for controlling use of time.

___ 9. A bulletin board in the kitchen for notes about jobs to be done aids in the wise use of time.

___10. Use the oven for as much cooking as is practical.

COURSE FOOD PRODUCTION AND SERVICES

TERMINAL PERFORMANCE OBJECTIVE NO. 9.0 (cont'd.) SUPERVISION AND MANAGEMENT

NO.	INTERMEDIATE PERFORMANCE OBJECTIVES	NO.	CRITERION MEASURES
	FOOD PURCHASING AND STORAGE		
9.3	After instruction, the student will demonstrate the ability to properly purchase and store foods and supplies necessary for an entry level position in food service supervision and management as determined by the instructor. Success will be evidenced by accurate completion of 14 out of 20 criterion referenced items.	9.3	See attached test Answers below: Part I 1. T 6. T 2. T 7. T 3. T 8. T 4. T 9. F 5. T 10. T Part II 1. D 6. H 2. J 7. A 3. F 8. G 4. I 9. E 5. B 10. C

FOOD PRODUCTION AND SERVICES

CRITERION TEST 9.3

SUPERVISION AND MANAGEMENT

FOOD PURCHASING AND STORAGE

TRUE - FALSE

___ 1. The most common method of purchasing food is open market buying.

___ 2. The lowest price paid for foods is always the best price.

___ 3. It is a good practice to have two or more price quotations on each item.

___ 4. The purchaser must consider such factors as quality, yield, delivery charges, and the quantity required to obtain quoted price.

___ 5. To provide uniformity a food service establishment must have standardized purchasing specifications.

___ 6. Cooks should report any poor quality product that is received.

___ 7. Menus will show the kind of food to be ordered and recipes will show the quantity of food needed for the number of meals to be served.

___ 8. The food purchaser must be familiar with the government grading process and stamps.

___ 9. Poultry grades are good, fair and poor.

___10. Beef grades are prime, choice, good, standard, commercial, utility.

FOOD PRODUCTION AND SERVICES

CRITERION TEST 2.3

SUPERVISION AND MANAGEMENT

FOOD PURCHASING AND STORAGE

Matching - Match the terms in Column A with the definition in Column B by placing the correct letter in the corresponding blank.

Column A	Column B
___ 1. location of store room	A. Safety, sanitation, sense, and security
___ 2. steward	B. United States Department of Agriculture
___ 3. inventory	C. A room where stock is kept and issued to control the flow of merchandise
___ 4. stock record card	D. Usually between the receiving area and the preparation area.
___ 5. U.S.D.A.	E. A quality of fruit
___ 6. date stamps	F. A means of cost control
___ 7. principles of storage	G. A method of requesting and issuing products or items
___ 8. requisition	H. Provides easier and simplier rotation of merchandise
___ 9. fancy	I. A tool for showing receipts, issues, and balance of stock on hand
___10. store room	J. Person in charge of store room

APPENDIX

APPENDIX - A

Course: Public Health and Sanitation For Food Handling

PUBLIC HEALTH AND SANITATION FOR FOOD HANDLING

A comprehensive course for Food Handlers offered by the Division of Health, City of Jacksonville

FOREWARD

The Food Service and Beverage Industry ranks fourth in size and volume of business in the United States. This industry serves over 120 million meals per day for a total value in excess of 30 billion dollars per year. The average turnover rate among food service personnel per year is 300% as compared with a turnover rate of only 14% for personnel in other industries. Therefore, the increase in foodborne diseases every year and the high turnover rate in personnel indicates that a basic Food Handlers Training Course is essential in order to protect the eating public.

This Food Handlers Course is designed to provide training for all persons employed in the preparation and serving of food which is sold to the public. The objectives of this course are designed to give the food handler a basic understanding of the fundamental rules of Health, Personal Hygiene and Sanitation. It is hoped that with this information all Food Handlers can help in reducing the incidents of Foodborne Disease.

This will be accomplished by a comprehensive program of instruction covering the important role that Health, Personal Hygiene and Sanitation plays in every phase of Food Service Activity. The subjects of Microbiology, Communicable Diseases, Food Poisoning, Food Protection, Dishwashing Procedure and Personal Hygiene will be discussed in detail. Various Audio Visual Aids will be used to emphasize these important subjects. An examination will be given at the end of the course and Food Handler Certificates awarded to those persons successfully completing the course.

TABLE OF CONTENTS

This course, "PUBLIC HEALTH AND SANITATION FOR FOOD HANDLING", will be presented in three separate meeting sessions. Each meeting session will last for two hours. The material to be covered is listed below.

FIRST HOUR	Microbiology Contaminate Petri Dishes Movie: Sanitation, Why Fuss
SECOND HOUR	Communicable Diseases Movie: Outbreak of Salmonella Food Infection
THIRD HOUR	Food Poisoning Movie: Outbreak of Staphylococcus Intoxication
FOURTH HOUR	Food Protection Movies: Sanitation Rules Make Sense Kitchen Habits
FIFTH HOUR	Dishwashing Procedure Movie: Mr. Dish Machine Operator
SIXTH HOUR	Personal Hygiene Movies: Dining Room Sanitation Hashslinging to Food Handling and Test Correct and Review Issue Food Handler's Certificates Parting Remarks

PUBLIC HEALTH DIVISION
CITY OF JACKSONVILLE
FOOD SERVICE TRAINING SCHOOL

PUBLIC HEALTH AND SANITATION FOR FOOD HANDLERS

First Hour of First Session

Time - One Hour

"MICROBIOLOGY"

I. Bacteria

What are they

Single-Celled living plants
Microscopic in size
Reproduce by division every 15-20 minutes
Give off waste products
Colonize

Likeness to people

Alive
Need Food, moisture and Favorable Temperature
Have definite sizes and shapes
Reproduce and form colonies
Give off waste products (some harmful)
Different kinds of bacteria
- Useful
- Harmless
- Harmful (Pathogenic)

Different from people

Size-- 1/25000" in length
Reproduce every 15-20 minutes, 500 in 3 hours
280 Trillion in 24 hour period
Waste products given off in environment, no plumbing
Foods, absorb liquids only
No means of motivation, depend on animals and man for transportation

II. Viruses

Ultramicroscopic

Must be magnified 50,000 and up to be seen
Cause such diseases as

Smallpox	Hepatitis	Poliomyelitis
Chickenpox	Influenza	
Measles	Common colds	
Yellow Fever	Rabies	

III. Protozoans

What are they

Single-celled living animals
Microscopic in size
Cause such diseases as
- Amebic dysentery
- Leishmania--sores in the skin
- African sleeping sickness
- Malaria fever

IV. Parasites

What are they

Worms, tapeworms
Beef
Pork
Fish
Trichina, associated with pork products

Harmful types of Microrganisms

Cause Disease, illness and food spoilage
Danger increases with numbers involved
Prevention -- Good Personal Hygiene
Good Health
Good Sanitation Practices

Our Best Defense

Keep It Clean
Person
Equipment
Premises

# # # #

CONSOLIDATED CITY OF JACKSONVILLE
FOOD SERVICE TRAINING SCHOOL

PUBLIC HEALTH AND SANITATION FOR FOOD HANDLERS

Second Hour of First Session

Time - One Hour

"COMMUNICABLE DISEASES"

Communicable Diseases

What are they---transmitted naturally from one person to another
How spread
1. Person to person
2. Person to thing to person
3. Animal to man
4. Insects

Control

All communicable diseases must be reported to local Health Authority
There are 62 communicable diseases known
Twenty-five (25) of these are associated with foods
Twenty (20) enter the body through the mouth

Where Do Communicable Diseases (Germs) Come From

1. Discharged from respiratory tract
measles, diptheria, common colds, etc.

Block coughs and sneezes
Use handkerchiefs or disposable tissue
Don't forget to Wash Hands

2. Discharges of intestinal tract
Many germs live in and pass from the intestinal tract. These are known as filthborne diseases

Careless personal habits contaminate food

Wash Hands After Visits to Toilet

3. Insects and rodents
Breed in places of filth and in food establishments
Carry germs and therefore contaminate food and food contact surfaces

Why we will or will not get sick

1. Your physical condition resulting in high or low resistance
2. Strength of the germs
3. Number of germs

When can we spread germs

1. Before actually showing signs of disease (incubation period)
2. While you are sick
3. For a period after recovery, while still carrying the germs in your body

Food Handlers Responsibility

1. Protect your own health
   a. Observe rules of good health and sanitation
2. Protect your customers' health
   a. Observe rules of good sanitation
   b. Protect all food by proper preparation and serving
   c. Don't work when you are ill

Communicable diseases -- How transmitted

1. Unsanitized dinnerware and utensils
2. Contamination of foods by exposure
3. Failure to wash your hands after visits to toilet
4. Working while sick or while still a carrier
5. Improper washing, preparation or refrigeration of foods
6. Infections on hands, arms or face
7. Contaminated water or ice
8. Lack of proper screening, exposure of foods to insects and rodents
9. Improper storage of foods

PREVENT -- Spread of disease

a. safe storage
b. safe preparation
c. safe service

Conditions for spread of disease

a. Source of infection
b. Carrying agent
c. Victim

If anyone disregards GOOD SANITATION, he or she will nullify the excellent efforts put forth by the management and fellow employees.

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Show Movie - OUTBREAK OF SALMONELLA FOOD INFECTION
17 Minutes

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PUBLIC HEALTH DIVISION
CITY OF JACKSONVILLE
FOOD SERVICE TRAINING SCHOOL

PUBLIC HEALTH AND SANITATION FOR FOOD HANDLING

First Hour of Second Session

Time - One Hour

"FOOD POISONING"

# # # #

How Poisonings Occur

Improperly washed vegetables
Contamination of food by:

1. employees who are carriers, permanant and temporary
2. unclean hands
3. flies, roaches and rats
4. infected, sick customers who contaminate all eating utensils, plates, tables, etc.
5. infected pimples, cuts, sores on hands, arms and face
6. improper use of side towel
7. sandwich preparation tables--cross contamination of cooked and prepared foods with raw foods
8. failure to keep foods properly covered
9. "IMPROPER USE AND STORAGE OF POISONOUS MATERIALS"
10. use of uncertified oysters

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CONSOLIDATED CITY OF JACKSONVILLE
FOOD SERVICE TRAINING SCHOOL

PUBLIC HEALTH AND SANITATION FOR FOOD HANDLERS

Second Hour of Second Session
Time - One Hour

"FOOD PROTECTION"

Food Protection

Food is an investment (40% of intake is for more raw products)
Food Handlers must know how to
1. prevent food spoilage
2. prevent spread of Bacteria, Viruses and Parasites
3. prevent food from becoming infected or intoxicated

Bacteria Must Have

Food
Moisture
Favorable Temperature

Food Protection

Safe Storage
Safe Preparation ** Movie: Sanitation Rules Make Sense
Safe Service

Proper Storage

Dry

1. ample storage space
2. protected from the elements and insects and rodents
3. all food off floor
4. dry bulk food, stored in metal or plastic containers
5. display food-protected from possible contamination
6. steam table temperature -- 150° F.

Refrigerated

Proper temperatures
1. under refrigeration -- 40° F. or below
2. frozen foods - 0°F. or below
Proper placement of foods to promote good circulation
Ample capacity of refrigerator
Proper segregation of foods (raw and cooked)
Keep all foods covered
Sanitary maintenance of refrigerator

Preparation

Clean people - hands
Clean equipment
Clean establishments
Wash fruits and vegetables thoroughly
Cook foods thoroughly
Refrigerate
1. if prepared in advance
2. if necessary to hold over

Proper Service

Clean -- healthy, intelligent people
Clean -- dishes, utensils and linens
Clean -- establishment

Clean wholesome food is the expectation of every customer
Clean wholesome food, good service and a smile will result in happy, satisfied and repeat customers

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Answer Any Questions Students May Have

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SHOW MOVIE -- KITCHEN HABITS

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PUBLIC HEALTH DIVISION
CITY OF JACKSONVILLE
FOOD SERVICE TRAINING SCHOOL

PUBLIC HEALTH AND SANITATION FOR FOOD HANDLERS

First Hour of Third Session

Time - Forty Minutes

"DISHWASHING"

Dishwashing Procedure

Thorough washing and sanitizing of dirty dishes is a must in any Food Service Operation to assure that the dishes and utensils are ready for re-use. The alternative would be to use "single service" items and throw away.

Manual Dishwashing (three-compartment sink required)

Manual Procedure

A. Preparation
   1. Pre-scrape dishes to remove bulk of food
   2. Pre-rinse dishes to remove grease and remaining foods
   3. Soak to remove all hardened food

B. Wash
   1. In hot detergent water in 1st compartment sink
   2. Rinse in hot, clean and clear water in 2nd compartment sink
   3. Sanitize in 3rd compartment sink

      Hot water
        170 degrees for two minutes
        Air Dry - no toweling

      Chemical
        Hot water containing proper amounts of sanitizing agent
          Bleach - 1½ oz. per 5 gallons water (One minute)
          Iodine Tablets - as directed (One minute)
          Other approved sanitizing agents
          Air Dry - No toweling

Mechanical Procedure (with approved type dishwashing machines)

A. Preparation
   1. Pre-scrape dishes to remove bulk of food
   2. Pre-rinse dishes to remove food particles and grease
   3. Soak if necessary to remove hardened foods
   4. Place utensils, dishes, etc. in racks, trays or baskets

B. Machines utilizing hot water for sanitizing
   1. Wash in hot detergent water of 140 degrees or hotter
   2. Sanitizing Rinse with water at 180 degrees or hotter
      a. time - pre-set for adequate kill of bacteria

C. Machines utilizing chemicals for sanitizing
   1. Wash in hot detergent water at 125-140 degrees
   2. Sanitizing rinse
      a. sanitizing agent added (normally chlorine base)
      b. water wetting agent added for quick drying

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CONSOLIDATED CITY OF JACKSONVILLE
FOOD SERVICE TRAINING SCHOOL

"PUBLIC HEALTH AND SANITATION FOR FOOD HANDLERS"

Second Hour of Third Session

"PERSONAL HYGIENE"

The Person Is The Thing (YOU ARE IMPORTANT)

The success of any sanitization program depends on Y O U.
You Must:
A. Be in good state of health
B. Know your job
C. Know the basic rules of sanitization and personal hygiene
D. Want to do a good job

**Movie: Dining Room Sanitization

Basic Rules

Physical examination each year
Dentist twice each year
Eat adequate amounts of proper food
Get plenty of rest
Do not work when sick

General Rules

Daily bath
Frequent shampoos
Brush teeth regularly
Clean underclothing daily
Clean uniforms. No street clothes
Sensible, comfortable shoes
Hair nets or caps
Hands and nails clean
Face make-up -- in moderation

You Must Give

Courteous service
Pleasant service
Prompt service

Special Requirements

Think about your work
Develop the safe-hands habit
A. Keep away from body
B. Wash frequently
C. Proper care for cuts and sores
D. Handle tableware properly
E. Keep fingers out of food, glasses, etc.
F. Check plates, cups, utensils, etc. before serving

Three Dangers

Ignorance
Carelessness
Indifference

"One cannot get nearer to God than by giving health to his fellow man"

Socrates - 399 B.C.

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CONSOLIDATED CITY OF JACKSONVILLE
FOOD SERVICE TRAINING SCHOOL

PUBLIC HEALTH AND SANITATION FOR FOOD HANDLERS

Second Hour of Third Session

"TESTING"

Testing

A. Give necessary instructions pertaining to test
B. Issue Test Booklets and Pencils
C. Time limit for taking test is ---------13------minutes
D. At the end of test, the instructor will-
    1) allow the students to correct own papers or swap papers with person next to them
    2) read each question and give the correct answer, clarify any questions students may have
    3) go through the rest of the information in Test Booklet
E. Students may be allowed to keep Test Booklets and encouraged to refer to them frequently
F. Take up all pencils issued to students for taking test

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FOOD SCHOOL FILMS

The following is a list of the 16 MM films presently owned by Environmental Health Services and used in the FOOD HANDLERS TRAINING SCHOOL.

1. Mr. Dish Machine Operator FS-122
   10 Minute Color

2. Sanitation: Why All The Fuss? FS-123
   10 Minute Color

3. Sanitation: Rules Make Sense FS-124
   10 Minute Color

4. Dining Room Sanitation FS-125
   10 Minute Color

5. Outbreak Of Salmonella Infection FS-148 A
   20 Minute Color

6. Hashslinging to Food Handling (New Version)
   20 Minute Color

7. Hashslinging to Food Handling (Old Version)
   20 Minute Color

8. Food Preparation M-148 D
   15 Minute Color

9. Serving Food M-148 F
   10 Minute Color

10. Kitchen Habits M0148 G
    10 Minute Color

11. Outbreak Of Staphylococcus Infection M-148 B
    12 Minute Color

12. How Do You Look When It Counts FS 116-15
    10 Minute Color

13. Presentation of Food and Beverage FS 118
    10 Minute Color

TEXT BOOK REFERENCES

1. Longree, Karla — Quantity Food Sanitation
   Interscience Publishers

2. Burdon, Williams — Microbiology
   The MacMillan Company

3. Ehlers, Steel — Municipal and Rural Sanitation
   McGraw-Hill Book Company

4. Beneson, Abram S. — Control of Communicable Diseases In Man
   The American Public Health Assoc.

5. Food Service Sanitation Manual
   1962 Edition
   U.S. Department of Health, Education and Welfare
   Public Health Service
   Food and Drug Administration

APPENDIX - B

"Hints For The Helpless"

or

Tips From John

"HINTS FOR THE HELPLESS"

OR

TIPS FROM JOHN

The following information has been complied to give you some hints when teaching quantity foods. There is a storehouse of useful shortcuts used by the industry to make production of foods faster, easier, and with quality products prevailing. The information below was supplied by a food service instructor who worked in industry for many years and has brought many helpful suggestions to this guide. A great big thank you is in order for John L. Wright, Food Production and Service instructor, Andrew Jackson High School, Jacksonville, Florida.

BAKING POWDER

I. Directions for making Baking Powder:

Two (2) parts baking soda
Five (5) parts cream of tartar
One (1) part cornstarch to prevent caking

Sift together several times and store in an air tight container. Use as recipe directs for regular baking powder.

YEAST

II. A. To substitute dry yeast for compressed use 3 ounces of dry yeast to replace 4 ounces of compressed.
B. Yeast develops best at temperatures of 75°F to 90°F. Excessive heat kills the yeast germ.
C. Stronger flours require more yeast such as high gluten flours.
D. Soft water assists yeast while hard water retards fermentation.

FLOUR

III. A. To make cake flour from plain flour use 4 ounces of cornstarch to 12 ounces of flour. Sift together until throughly mixed.
B. Most difficulties with baked products for teachers results from a lack of knowledge of the variety of flours available. The following is a list of flours and their uses. They are available through wholesale distributors, usually in 100 pound bags.

1. Straight Hard Wheat Flour - a high gluten flour used for making hard rolls and hard crust breads.
2. Patent Hard Wheat Flour - a flour not as high in gluten content used for making soft crust rolls and breads.
3. Soft Wheat Flour - a flour with no gluten used to make cakes.
4. Pastry Flour - a flour with small amount of gluten used to make cookies, pie crust, and pastries.
5. Rye Flour - a flour milled from the rye berry or grain. This flour contains some gluten, but not in sufficient amounts to give satisfactory results in making rye products. Wheat flour must be blended with rye flour in certain proportions in order to give rising power and structure. Recipes will specify the proportion of flours.
6. Pumpernickel Flour - a coarsely ground rye flour. Must be blended with wheat flour in certain proportions in order to give rising power and structure. Recipes will give exact proportions.
7. Self-rising Flour - ordinary flour to which calcium acid phosphate, baking soda, and salt have been added.

8. All Purpose Flour - A blend of flours for general baking purposes, usually used in the home.
9. Identification of hard and soft wheat flours.
   a. When hard wheat flour is rubbed between the fingers it feels dry and somewhat granular.
   b. When soft wheat flour is rubbed between the fingers it feels smooth and soft.

IV. Distinction should be made between fermentation and proofing.
   A. Fermentation is the breaking down of sugar into carbon dioxide and alcohol by yeast - this refers to the whole batch.
   B. Proofing is the development of carbon dioxide gases in yeast doughs as the dough doubles in bulk - this refers to the individual units.

SPONGE FOR DOUGH

V. Sponges are sometimes used in making yeast baked goods. They cut down on fermentation time needed for the batch of dough. To make a sponge, mix 75% of the total amount of flour needed in the recipe and 75% of the water and 50% of the yeast mix together. Let rise until it begins to drop or a sponge may be timed for 3 hours, 8 hours, 24 hours, or whatever time schedule you prefer. This can be accomplished by reducing or increasing the percentage of yeast used in the sponge; however, the amount of yeast used should equal the amount called for in the recipe. Sponges are sometimes used and called sour doughs. If used as a sour, it should be left to stand in a warm place for not less than 24 hours, or if a sourer dough is desired, let stand longer.

PAN GREASE

VI. To avoid coating pans with flour after they are greased, use the following recipe and eliminate dusting.

Pan Grease
3 pounds cake flour
1½ pound high ratio shortening
¼ quart oil

Directions:

Mix all ingredients together in mixing bowl and beat until light, scraping down at least once. Store in containers and use as needed on muffin tins, layer cake pans, sheet pans, or any utensil that requires greasing.

SCALING WEIGHTS FOR CAKE BATTER

VII. 8 inch pan use 12 to 15 ounces
9 inch pan use 1 pound 4 ounces
10 inch pan use 1 pound 8 ounces
Standard size sheet cake pan use 7 to 8 pounds
Standard size cup cake tins use 1 pound 6 ounces per dozen

SHORTENING

VIII. A. Regular hydrogenated shortening is used in the making of breads, rolls, and other baked goods that do not require creaming and is also used for frying.
B. Emulsified shortening or Hi-Ratio shortenings are used for making cakes, icings, and sweet doughs. In cakes emulsifier-type shortenings are a real necessity.

EGGS

IX. Conversion table for dried eggs

Type	Liquid Weight Desired	Solids Needed	Water Required
Egg whites	1 pound	2 ounces	14 ounces
Whole eggs	1 pound	4 3/4 ounces	11 ¼ ounces
Fortified eggs	1 pound	5 ½ ounces	10 ½ ounces
Dried sugar yolks	1 pound	8 ounces	8 ounces

PARSELY

X. To perk up wilted parsely, wash in soapy water, rinse throughly and place on paper towel in refrigerator. Allow 3 to 4 hours for restoration.

CORN SYRUP

XI. Corn syrup is made from the starch of corn. It is composed essentially of dextrose, maltose, and dextrine. It is used in the making of icings, candies, and cookies. It makes products more moist and chewier. It gives fruit and pie fillings a high gloss. Used to make glazes.

FROSTED FRUIT

XII. To frost grapes, cherries, berries, etc. dip in plain egg whites and sprinkle with powdered sugar and let dry. Use to garnish, decorate, or just enjoy.

CRYSTALIZED FRUIT

XIII. Prepare a syrup with 3 pounds sugar, 1 pound corn syrup, and 1 pint water. Boil to temperature of 242°F. Dip fruit in hot syrup and sprinkle with granulated sugar. Syrup may be colored as desired to compliment fruit. Use for lime slices, orange slices, and lemon slices.

XIV. Instant corn starch is available from wholesalers. It is used to thicken fruit fillings and does not require cooking to thicken.

XV. Oil and garlic heated together for a few minutes and allowed to cool makes a delicious garlic base for dressings.

XVI. Almond flavor improves and enhances cherries, peaches, and apricots.

XVII. Cinnamon brings out the flavor of chocolate. When preparing chocolate cakes, icings, etc. use a pinch of cinnamon.

XVIII. For a different twist, add cream cheese to chocolate dishes such as icings and puddings.

XIX. Macaroni and cheese casserole can be made more delicious by using cream cheese or sour cream in place of the milk.

XX. Roux is a mixture of flour and shortening used as the base for gravies, sauces and some soups. Always add hot liquid to the roux for best results, expecially in cream sauces.

COMMON ABBREVIATIONS FOR FOOD PREPARATION

Abbreviations are used to save time and space in writing recipes. It is necessary that you know what they mean before you can follow a recipe successfully and produce a quality product. Abbreviations which are commonly used in food preparation are given below:

t., ts., tsp.	= teaspoon	s. or sml.	= small
T., tb., tbsp.	= tablespoon	med.	= medium
c.	= cup	lg. or lge.	= large
pt.	= pint	spk.	= speck
qt.	= quart	f. g.	= few grains
gal.	= gallon	oz.	= ounce
pk.	= peck	lb. or(#after the number)	= pound
bu.	= bushel	hd.	= head
doz.	= dozen	wt.	= weight
sq.	= square	bch.	= bunch
F.	= degrees Fahrenheit	cal.	= calorie
hr.	= hour	M.S.G.	= Monosodium Gluamate
min.	= minute	temp.	= temperature
E.P.	= eatable portion	sec.	= second
A.P.	= as purchased	10X or XXX	= confectioner's sugar (powdered)

METRIC SYSTEM

ABBREVIATIONS	EQUIVALENT
ml. = milliliter	5 ml = 1 tsp.
l = liter	1 l = 1,000 ml or 1.06 qt.
g = gram	28.35 g = 1 oz.
kg. = kilogram	1 kg = 2.2 lb

ABBREVIATIONS

Abbreviations used for weights and measures:

few grains	fg.
speck	spk.
milliliter	ml.
teaspoon	t. — tsp.
tablespoon	T. — tbsp.
cup	c.
pint	pt.
quart	qt.
liter	l.
gallon	gal.
peck	pk.
bushel	bu.
gram	g.
ounce	oz.
pound	lb. — #
kilogram	kg.
square	sq.
dozen	dz.
bunch	bch.

Abbreviations used for time:

hour	hr.
minute	min.
second	sec.

Abbreviations used for oven temperatures:

degrees Fahreinheit	F
degrees Centigrade	C
moderate oven	mod.

Other abbreviations used in recipes:

as purchased	AP
edible portion	EP

EQUIVALENT WEIGHTS AND MEASURES

Measures:

few grains	Less than 1/8 teaspoon
1 teaspoon	5 milliliters
1½ teaspoons	½ tablespoon
3 teaspoons	1 tablespoon
1 tablespoon	15 mililiter
4 tablespoons	¼ cup
16 tablespoons	1 cup
1 cup	236.6 milliliters
2 cups	1 pint
4 cups	1 quart
2 pints	1 quart
4 quarts	1 gallon
8 quarts	1 peck
4 pecks	1 bushel

Fluid Ounces:

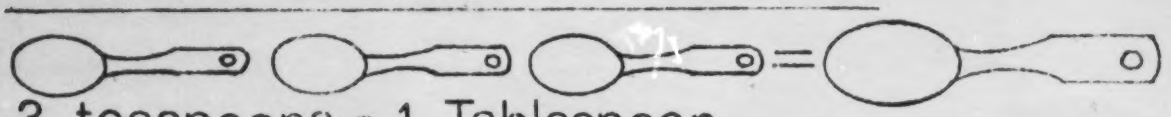
1 tablespoon	½ fluid ounce
¼ cup	2 fluid ounces
½ cup	4 fluid ounces
3/4 cup	6 fluid ounces
1 cup	8 fluid ounces
1 pint	16 fluid ounces
1 quart	32 fluid ounces
1 gallon	128 fluid ounces

Equivalents:

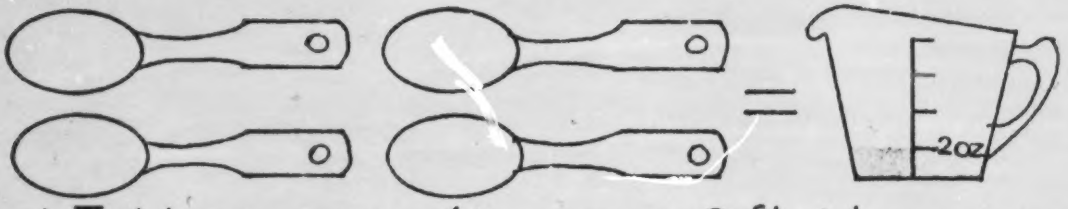
1 ounce	28.35 grams
16 ounces	1 pound
1 pound butter	2 cups (4 sticks)
½ pound butter	1 cup (2 sticks)
¼ pound butter	½ cup (1 stick)
1 pound shortening hydrogenated fats	2 ¼ cups
1 pound granulated sugar	2¼ cups
1 pound confectioners sugar	3¾ cups (sifted)
1 pound brown sugar	2¼ cups (firmly packed)
1 pound all purpose flour	4 cups (sifted)
1 pound cake flour	4½ cups
1 pound corn meal	3 cups
1 pound nonfat dry milk	4 cups
1 ounce nonfat dry milk	4 tablespoons
1 pound nuts	4 cups
1 pound cheese	4 cups (grated)
1 - 15 ounce package seedless raisins	2½ cups

1 square chocolate	1 ounce
11 finely crumbled graham crackers	1 cup
9 coarsely crumbled graham crackers	1 cup
9 finely crumbled salted crackers	1 cup
7 coarsely crumbled salted crackers	1 cup
30 finely crumbled vanilla wafers	1 cup
20 coarsely crumbled vanilla wafers	1 cup
8 - 10 egg whites	1 cup
12 - 14 egg yolks	1 cup
1 lemon	2 to 3 tablespoons juice
grated peel of 3 lemons	1½ teaspoons

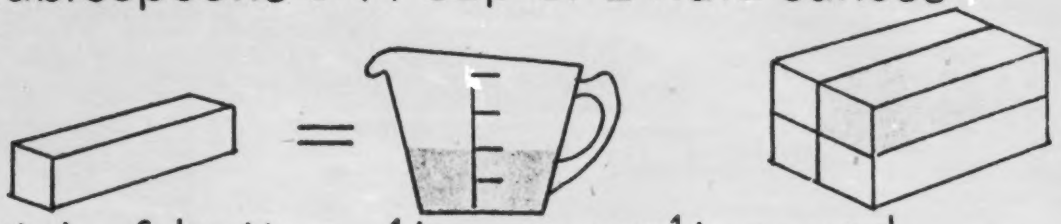
TABLE OF MEASUREMENTS



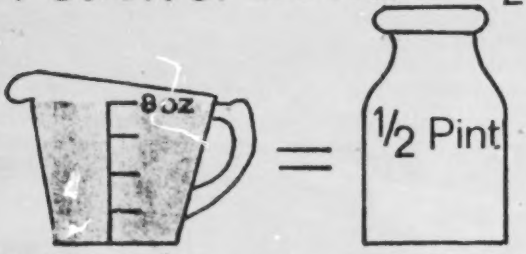
3 teaspoons = 1 Tablespoon



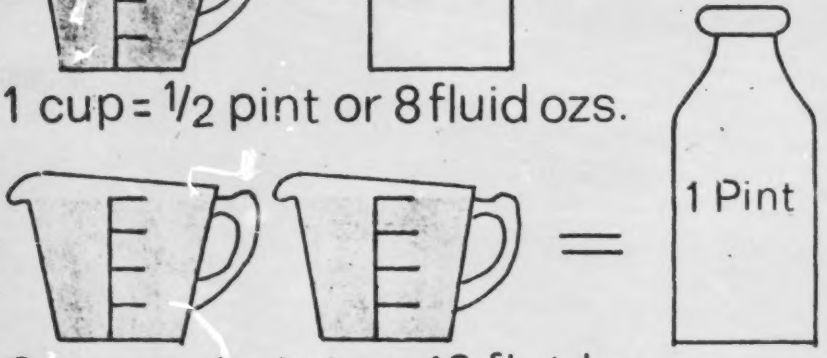
4 Tablespoons = 1/4 cup or 2 fluid ounces



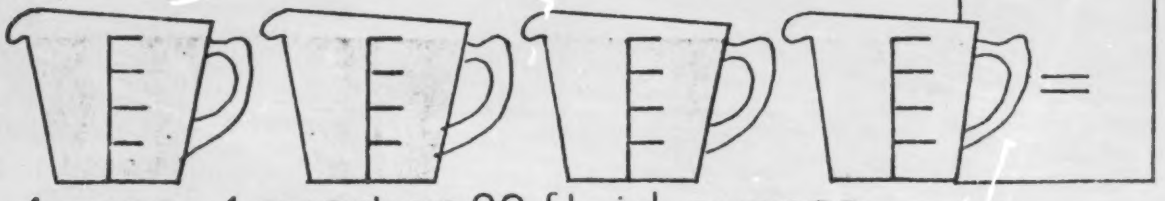
1 stick of butter = 1/2 cup or 1/4 pound



1 cup = 1/2 pint or 8 fluid ozs.



2 cups = 1 pint or 16 fluid ounces



4 cups = 1 quart or 32 fluid ounces

APPENDIX - C

Recipes

PRODUCT SCORECARD

NAME OF PRODUCT _____

*Place a check (✓) by the criteria applicable to product being made.

Percentages: 1 = 60%, 2 = 70%, 3 = 85%, 4 = 100%

POINT VALUE	*	1	2	3	4	
CRITERIA	✓	POOR	FAIR	GOOD	EXCELLENT	COMMENTS
APPEARANCE						
COLOR						
TEXTURE						
MOISTURE						
FLAVOR						
SHAPE						
VOLUME						
GARNISH						

Plain Rolls

2 whole eggs, well-beaten
2 t. salt
6 T. sugar
4 T. shortening
2 pkgs. yeast
6 - 7 c. flour
1 c. scalded and cooled milk (or ½ evaporated and ½ c. water)
1 c. lukewarm water
dissolve yeast in cup of water before pouring into mixture.

Mix ingredients as given, cover with damp cloth and let rise until double in bulk. Punch down dough. Knead on lightly floured board. Divide dough rolling only ½ at a time, roll to ½ inch thickness and cut or work into desired shapes. Place in container for second rising. Brush with melted butter and let amount wanted for immediate baking rise until triple bulk and bake at 375 F for approximately 8 minutes. Place foil over remainder or slip in plastic bag and put in freezer. Requires about 2 hours room temperature in thawing and rising. Use amount needed and place remaining dough in regrigerator to use when needed.

Fudge Sauce

1 can (14½ oz.) evaporated milk
2 cups sugar
4 ounces of unsweetened chocolate
¼ cup butter
1 teaspoon vanilla
½ teaspoon salt

Heat milk and sugar to rolling boil, stirring constantly. Boil and stir 1 minute. Add chocolate, stirring until melted. Beat over heat until smooth. Remove from heat; blend in butter, vanilla, and salt. This makes 3 cups.

Brownies Delight

4 oz. unsweetened chocolate
2/3 cup shortening
2 cups sugar
4 eggs
1 teaspoon vailla
1¼ cups all purpose flour
1 teaspoon baking powder
1 teaspoon salt
1 cup chopped nuts

Heat oven to 350 F. Grease baking pan. Melt chocolate and shortening in large saucepan over low heat. Remove from heat. Mix in sugar eggs, and vanilla. Stir in remaining ingredients, spread in pan.

Bake 30 minutes or until brownies start to pull away from sides of pan. Do not overbake. Cool slightly. Cut into bars. If desired, spread with glossy chocolate frosting before cutting. This makes 32 brownies. If using self-rising flour, omit baking powder and salt.

Banana Split Cake

2 cups of graham cracker crumbs
3 sticks margarine
2 cups of confectioner's sugar
2 eggs
5 bananas
1 no. 2 cans of crushed pineapple, drained
1 9oz. carton cool whip
1 cup chopped nuts
1 jar of cherries

Mix 1 stick of margarine with cracker crumbs. Press into a 13X9X2 inch baking dish. Beat remaining 2 sticks of margarine, eggs and confactioners sugar for 15 minutes. Spread over cracker crumbs. Slice bananas over this mixture, then put pineapple which has been drained over bananas, top with cool whip, then sprinkle with pecans and add cherries. Chill. This is better if you make it the night before you serve it.

Cherry Delight

1 (8 oz) can cream cheese
1 can condensed milk
½ cup of lemon juice
1 can cherry pie filling
1 graham cracker crust

Cream cheese - slowly add condensed milk. Slowly stir in lemon juice. Pour mixture in graham cracker crust. Top with pie filling. Chill before serving.

Strawberry Jello Salad

1 lg. pkg. or 2 sm. pkg. of strawberry jello
1 sm. can of crushed pineapple
1 sm. pkg. of frozen strawberries
3 med. bananas (mashed)
1 sm. sour cream

Dissolve jello in 2 cups of boiling water. Stir until completely dissolved. Add crushed pineapple, bananas, and strawberries. Pour half of mixture into pan, place in refrigerator until gelled. Spread sour cream over jello then pour remaining mixture. Let gel completely.

Pan Dressing

3½ pounds granulated sugar
4 ounces flour
1 pint honey
½ pint hot water
1 pound butter or margarine
1 pound high-ratio shortening

Combine all ingredients except hot water and beat on machine using the paddle until light, scraping down at least once. Add hot water slowly until throughly mixed. Store in covered container. Can be used for Pineapple Upside Down Cake, Honey Buns, and all baked goods that are finished when baked. All nuts, cherries, mixed fruit, etc. as desired for variety.

Mexican Wedding Cookies

2 pounds powdered sugar
4 pounds regular shortening
2 pounds pecans, chopped
4½ pounds pastry flour

Scale and combine all ingredients in mixer. Mix for 2 or 3 minutes until well incorporated. Scale into 1 pound pieces rolled the length of a sheet pan. Chill for 3 to 4 hours or overnight. Slice and bake at 375 F until very light brown. Cool completely and roll in a mixture of 4 pounds of powdered sugar and 1 pound of corn starch which has been softed together.

Yield: 25 dozen

Rum Sauce

Bring to a boil:

5 pounds granulated sugar
1 quart water
½ ounce cream of tartar
1 pound butter
8 ounces corn syrup

Let cool and add rum as desired. Use for rum nut cakes, cup cakes, or any dessert desired.

Note: May be dipped, poured or ladled over cakes and drained on an icing screen or cooling rack.

Meringue

For 8 inch pies

Beat stiff using wire whip on machine:
1 pint egg whites
pinch of cream of tartar

Fold in by hand:

1 pound granulated sugar

Place on top of cold pie fillings and bake in preheated oven at 400 F to desired color.

Meringue Shells

3 pounds granulated sugar
1 pint egg whites
½ ounce vanilla

Place all ingredients in mixing bowl and place over hot water. Heat until warm. Place on machine and heat until stiff using wire whip. Bag out with star tube in desired shapes and sizes on paper lined pans. Bake in pre heated oven at 200 F until dry. Do not brown! Approximate time 2 to 3 hours.

Note: May be colored as desired. Fill with ice cream, fruits, or any suitable filling.

Yield: 4 dozen

Chocolate Chip Cookies

1½ pounds granulated sugar
1½ pounds brown sugar
1 ounce salt
½ ounce soda
2 pounds shortening
1 pint eggs
3 pound 3 ounces cake flour
2 pounds chocolate chips
8 ounces nuts, chopped

Add first 5 ingredients and cream until light. Add eggs and mix until smooth. Add cake flour, chocolate chips and nuts. Mix only enough to incorporate. Bag out to desired sizes. Bake 350 F until golden brown.

Note: To prevent cookies from getting too much botom color, use double pans.

Yield: 20 dozen

German Chocolate Cake

3 pounds 8 ounces granulated sugar
2 pounds 8 ounces cake flour
1 pound 8 ounce high-ratio shortening
7 ounces butter
1 ounce baking powder
½ ounce soda
1 ounce salt
1 pound eggs
1 quart buttermilk

Chocolate Solution
8 ounces German chocolate (sweet)
1 pound hot water
12 ounces egg whites
8 ounces granulated sugar

Directions:
Cream together for 5 minutes the first 9 ingredients. Scrap down. Mix chocolate and hot water together until dissolved. Let cool. Add to batter and mix until smooth. Beat egg whites and sugar until stiff and fold into batter. Deposit in layer cake pans and bake at 350 F about 30 minutes. Let cool and ice with candy icing.

Candy Icing

Place the following ingredients in a double boiler and let cook until thickened; stirring often:

4 large cans evaporated milk
3½ pounds granulated sugar
2 ounces corn starch
1 pound margarine or butter
8 ounces eggs

Add 7 ounce angel flake coconut, chopped and 6 ounces chopped pecans

Let cool and ice layers, generously

Pumpkin Pie Filling

1 no. 10 can pumpkin
3 pounds granulated sugar
1 pound milk powder
1 ounce salt
1½ ounces pumpkin pie spice
3½ quarts evaporated milk
1½ pints whole eggs

Mix the first 6 ingredients together. Do not beat. Add eggs and stir just enough to incorporate. Let set about 1 hour and fill unbaked pie shells. Bake or place in pre-heated oven 400 F for 15 minutes. Reduce heat to 275 F and bake until set, about 30 minutes.

Yield: 9 9 inch pies

Cranberry Nut Muffin

Scale into mixing bowl and using paddle, mix until smooth:

4½ pounds cake flour
3 pounds granulated sugar
1 ounce salt
3 ounces baking powder
8 ounces milk powder
2 pounds shortening
2 pounds whole eggs

Add in two parts, mixing smooth after each addition: 2 pounds water

Mix together and stir through the above batter just before scaling:
1 pound 4 ounces chopped cranberries
½ pound granulated sugar
1 pound chopped pecans

Deposit in muffin tins and bake in pre heated oven 375 F for 15 to 20 minutes or until golden brown.

Yield: 9 dozen

Chocolate Fudge Icing

Place in mixing bowl:

12½ pounds powdered sugar
1 ounce salt
½ ounce cinnamon

Bring 1 quart of water to boil and add 1 pound corn syrup, 3 pounds of unsweetened chocolate, and dissolve. Remove from heat and add to sugar, salt, and cinnamon. Add 1½ pounds butter and mix on low speed until well incorporated. Do not cream. Store icing in air tight container. Warm over double boiler before using.

Note: May be used to ice cup cakes, layer cakes, sheet cakes, cookies, or on any items desired.

Butter cookies

Place in mixing bowl and mix on low speed for 3 minutes:

3 pounds granulated sugar
2 pounds 12 ounces shortening
1 pound 8 ounces butter
½ ounce salt
1 ounce vanilla

Add and mix until smooth (about 2 minutes) 8 ounces whole eggs. Dissolve 1/8 ounce of soda in ¼ pint of liquid milk. Add and mix until smooth. Bag out cookies with star tube in desired shapes on lined sheet pan and bake at 400 F until light brown (about 10 minutes).

Yield: 25 dozen

Note: May be decorated with cherries, nuts, chocolate, icings, and sugars.

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